

today in brief

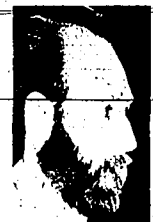
255 Viet orphans flown to U.S.

SAIGON (UPI) — Two U.S. Air Force planes flew from Saigon today with 255 orphans bound for the United States, many of them from a children's home supported by Americans since the days of Dr. Tom Dooley 20 years ago.

More than 200 of the orphans aboard the C141 Starlifter planes were bound for the U.S. Army base at Ft. Benning, Ga., where they will be cared for until they are adopted by American families.

N-fuel suspension draws protest

BRUSSELS (UPI) — The European Common Market sent a protest note to the United States today against suspension of shipments of U.S. enriched uranium for European reactors.



Shinnick mum

SAN FRANCISCO (UPI) — Former Olympic long jumper Phillip Shinnick appeared before a federal grand jury Thursday conducting an inquiry into the Patricia Hearst case.

Shinnick refused to answer any questions about the Hearst case but out of court denied knowing the whereabouts of the fugitive heiress, who was kidnapped over 14 months ago.

Oil consumers offer new ideas

PARIS (UPI) — The industrialized countries headed a new set of proposals today to oil-producing and developing countries in an attempt to break a deadlock over preparations for a world energy conference this summer.

Officials of the industrialized countries' delegations said their "package deal" offer would go a long way toward meeting the demands of the "third world" developing nations.

Hunt ordered to finish pen term

WASHINGTON (UPI) — E. Howard Hunt, declaring "I wish I had never heard of the White House," was ordered today to return to prison April 25 to complete his sentence as a mastermind of the Watergate break-in.

Hunt will serve the remainder of his 2½- to eight-year sentence. He served 11 months of it before being released in January, 1974, pending disposition of his appeal.



Noel in Hawaii

HONOLULU (UPI) — Appearing weary, Cambodian President Lon Nol arrived here late Thursday.

Noel, in self-imposed exile, is expected to enter a U.S. Army hospital for treatment of an undisclosed ailment. About 40 protesters appeared outside the guest house where Noel spent the night, and called on him to return to Indochina.

Reaction to Ford speech '50-50'

WASHINGTON (UPI) — The White House reported today initial public reaction to President Ford's world-affairs speech appeared to be running "about 50-50."

A presidential spokesman said between 1,500 and 2,000 telephone calls were received at the White House switchboard within two hours after Ford finished delivering his address Thursday night to a joint session of Congress.

Fahml plans Moscow policy visit

By United Press International

Egyptian Foreign Minister Ismail Fahml will go to Moscow April 19 for Middle East policy coordination talks with Soviet leaders, government sources in Cairo said today.

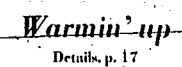
Israel's army chief of staff, meanwhile, said in Tel Aviv his forces have had trouble getting arms from the United States, but predicted American military support will continue as long as Moscow backs the Arabs.

Hearings set on plant proposal

BOISE (UPI) — The Idaho Public Utilities Commission beginning April 23 will hold two days of hearings in Pocatello on Idaho Power Company's request to build a coal-fired steam electric generating plant near Boise.



Amusements, 6
Church, 19-20
Farm, 17
Living, 14
Markets, 18
Opinion, 4
Sports, 7-8
Valley, 15



Details, p. 17

Early Flight

Thirty-eight years before the flight of the Wright brothers, a Texas school teacher is said to have taken briefly to the air in a plane powered by a coiled spring. You'll be flying high when you put the power of Want Ads to work for you. And your experience is likely to have a happy ending like to many other lively folks.

Let a Want Ad work for you. Call 733-0931

Ford requests draw opposition



TRAN KIM PHUNG
... Saigon's envoy

Strongpoint reinforced

SAIGON (UPI) — South Vietnamese paratroopers flew waves of helicopters into besieged Xuan Loc today in a giant airlift to reinforce battle-weary defenders in the provincial capital north Saigon.

The airborne troops flew four dozen choppers, including six huge CH-47 Chinooks, through heavy Communist antiaircraft fire to the edge of the embattled city.

On the ground, a column of rangers and militiamen inched up Highway 1 toward Xuan Loc with field guns slung to the bottoms of the bigger choppers.

Radio reports from Xuan Loc said the outnumbered defenders beat back two human-wave assaults; but intelligence officers said the Communists were massing for a third attack.

Military sources said the fight for Xuan Loc, 38 miles northeast of Saigon, may mark the start of a full-scale Communist offensive against the South Vietnamese capital.

Reporters on the front lines said the paratroopers landed on the western edge of Xuan Loc with field guns slung to the bottoms of the bigger choppers.

Military officers said the paratroopers would back up government defenders besieged by Communist tanks, artillery and infantry for the past three days.

Reporters said the Communists shelled thousands of Xuan Loc refugees fleeing down French-built Highway 1 toward Saigon. One child was killed and 11 refugees wounded in an attack 12 miles from Xuan Loc.

Phnom crash claims Yank

PHNOM PENH (UPI) — The Communist offensive that has taken Khmer Rouge rebels to less than four miles from Phnom Penh and two miles from the airport claimed its first American life today.

The American pilot, who was killed, was not immediately identified. Airport sources said he was a pilot for Sorya Airlines, a Cambodian domestic airline, and was about to take off on a flight to Kompong Cham, 100 miles to the north, when a rocket landed near his DC3 aircraft, apparently damaging it with napalm.

The pilot took off immediately after the rocket attack, but discovered his plane was damaged minutes later and tried an emergency landing. The aircraft crashed and burst into flames.

He was the first U.S. citizen known to have been killed since the insurgent offensive started last Dec. 31, although several have been wounded.

Shelling of the airport was unusually heavy today but American planes shuttled in and out all day from Saigon with rice and fuel and from Thailand with ammunition. At least one of the American planes was hit but damage was minor.

WASHINGTON (UPI) — President Ford has asked Congress for nearly \$1 billion in aid for South Vietnam and permission to use U.S. military forces to evacuate Americans and tens of thousands of South Vietnamese refugees.

Ford's Thursday night State of the World message met immediate and stiff opposition among many congressmen.

Administration officials said contingency plans are being prepared for possible evacuation of up to 6,000 Americans and 200,000 South Vietnamese refugees, should Saigon fall.

Ford made no new aid request for Cambodia, saying it "may be soon too late" to prevent its falling to the Communists.

Officials said evacuation of some Americans from South Vietnam has already begun.

Democratic congressional leaders were stunned by the size of Ford's aid request — which included \$722 million in military assistance and \$250 million in economic and humanitarian aid for Saigon.

"I can't conceive of this Congress voting \$722 million in military aid for South Vietnam," said House Democratic leader Thomas P. O'Neill.

"There would have to be a complete turnaround in the opinion of the American public — as I read it talking with members when they came back from the Easter recess — to support such aid."

Senate Appropriations Committee Chairman John McClellan, D-Ark., said of the chances of congressional passage of the military aid: "I doubt it very much."

Ford asked Congress to act by April 19, just over a week, much faster than Congress usually moves unless it is virtually united on an issue.

"A vast human tragedy has befallen our friends in Vietnam and Cambodia," Ford said.

He said he must consider the safety of some 6,000 Americans who remain in South Vietnam and tens of thousands of South Vietnamese employees of the United States Government, of news agencies, of contractors and businesses for many years whose lives, with their dependents, are in grave peril.

He said there are "tens of thousands of other South Vietnamese intellectuals, professors and teachers, editors and opinion leaders who have supported the South Vietnamese cause and the alliance with the United States, to whom we have a profound moral obligation."

WASHINGTON (UPI) — Congress, which was reluctant before to approve \$300 million in emergency military aid for South Vietnam, will be even harder to convince on the need for \$722 million, judging from congressional reaction to President Ford's speech.

Most Democrats said there was no chance of passing President Ford's military aid request, though they said they would be generous on his request for \$250 million in humanitarian aid.

Republicans, generally, were less than enthusiastic about Ford's proposal but many praised his courage in pursuing an unpopular policy.

"Oh, it's dead," was the blunt reaction to the military aid request from Sen. Henry M. Jackson, a Democratic presidential candidate.

The \$722 million military aid figure was more than double the \$300 million request he made before the recent Communist gains in South Vietnam, and on which Congress has never acted. The new figure was the sum recommended by Army Chief of Staff Frederick C. Weyand, whom Ford sent to Saigon on a fact-finding mission.

The speech was Ford's first public report on his foreign policy throughout the world, and he discussed several groups of countries:

—To allies, he said, "We will stand by our friends." He will attend a summit conference of European leaders in May or June. He plans a series of meetings with leaders of Australia, New Zealand, Singapore, Indonesia and Japan. He asked Congress to repeal his ban on U.S. military aid to Turkey and said he is considering economic and military aid to Greece — both NATO members.

—He told the Communist world not to mistake detente as a license to "fish in troubled waters."

(Continued on p. 2)



HENRY KISSINGER
... listens to Ford



PRESIDENT FORD
... seeks more aid

Solons balk on Viet aid

Senate GOP leader Hugh Scott said, "I am supporting whatever he can get and I hope he gets what he says is needed."

House GOP leader John J. Rhodes said further military aid might be needed by Saigon to buy enough time to achieve the evacuation of Americans.

House Speaker Carl Albert said, "I expect we will have to give him some military aid but not the \$722 million he asked for."

For Congress to approve the \$722 million, said House Democratic leader Thomas P. O'Neill, "There would have to be a complete turnaround in the opinion of the American public. The \$250 million for humanitarian aid is a strong possibility and the thought of going in and getting 6,000 U.S. citizens out of there can be a strong

thought for unified congressional action."

Democratic presidential candidate Sen. Lloyd Bentsen of Tex., said, "His efforts to re-escalate U.S. involvement in Vietnam by almost a billion dollars is simply not acceptable, though, I think, Congress will seriously consider his request for humanitarian aid."

Sen. Frank Church, D-Idaho, observing that the Communists have already captured \$5 billion to \$10 billion worth of American equipment, said he was "very much afraid" that any additional military assistance to South Vietnam would again wind up in the hands of the North Vietnamese.

"Humanitarian aid, yes. Military assistance, no," said Sen. Alan Cranston, D-Calif.

(Continued on p. 2)

thought for unified congressional action."

Democratic presidential candidate Sen. Lloyd Bentsen of Tex., said, "His efforts to re-escalate U.S. involvement in Vietnam by almost a billion dollars is simply not acceptable, though, I think, Congress will seriously consider his request for humanitarian aid."

Sen. Frank Church, D-Idaho, observing that the Communists have already captured \$5 billion to \$10 billion worth of American equipment, said he was "very much afraid" that any additional military assistance to South Vietnam would again wind up in the hands of the North Vietnamese.

"Humanitarian aid, yes. Military assistance, no," said Sen. Alan Cranston, D-Calif.

(Continued on p. 2)

Gooding recall asked

GOODING — Recall petitions signed by 260 people asking removal of Mayor Leo Rice were filed Thursday morning with the Gooding city clerk.

Clerk George Silva said he has 10 days to check the signatures against signatures on file before he can approve or reject the petitions.

Dave Stenger, one of the Gooding residents helping with the recall, said the petitions were circulated because petitioners felt that there was a "lack of maintaining the position of mayor" and that the office had not been run properly.

"A lot of people support the petitions but are afraid to have their names mentioned," Stenger said.

Mayor Leo Rice said Friday he would talk to his attorney before making any statement concerning the recall effort.

According to the Idaho code, if the petition lacks the required number of certified signatures, the persons circulating the petition have 30 days to "perfect" them.

If the petitions are approved, however, the city clerk must promptly inform the petitioner and the officer being recalled. If the mayor does not resign within five days after the notice, the city clerk must call a special city-wide election to be held within 30 days.

The code states that the recall election must conform as nearly as possible to laws governing general elections.

WASHINGTON — The Senate has temporarily sidetracked an effort to prohibit the use of federal funds to finance abortions, but the issue is likely to crop up again in the future.

By a vote of 54-36 Thursday, the Senate tabled an amendment to a nurse-training and health services bill that would have barred the use of federal funds for abortions except where necessary to save the life of a mother.

It then went on to approve, by a 77-14 margin, the \$2.6 billion health legislation which is virtually identical to a pair of measures pocket-vetted last year by President Ford.

Sen. Dewey F. Bartlett, R-Okla., sponsor of the anti-abortion amendment offered Thursday, said Congress "must make a moral decision on whether we want to participate in the taking of an unborn life."

Bartlett said that in 1973, the last year for which statistics are available, some \$40 to \$50 million in federal money was spent for approximately 270,000 abortions, most financed by Medicaid.

Abort aid out

WASHINGTON — The Senate has temporarily sidetracked an effort to prohibit the use of federal funds to finance abortions, but the issue is likely to crop up again in the future.

By a vote of 54-36 Thursday, the Senate tabled an amendment to a nurse-training and health services bill that would have barred the use of federal funds for abortions except where necessary to save the life of a mother.

It then went on to approve, by a 77-14 margin, the \$2.6 billion health legislation which is virtually identical to a pair of measures pocket-vetted last year by President Ford.

Sen. Dewey F. Bartlett, R-Okla., sponsor of the anti-abortion amendment offered Thursday, said Congress "must make a moral decision on whether we want to participate in the taking of an unborn life."

Bartlett said that in 1973, the last year for which statistics are available, some \$40 to \$50 million in federal money was spent for approximately 270,000 abortions, most financed by Medicaid.

Nuclear waste storage impact statement scrapped

By DAVID HORSMAN
Times-News writer

TWIN FALLS — The federal environmental impact statement on interim storage of radioactive wastes in the Idaho, including possible storage in Idaho, has been scrapped because of public criticism, the Times-News learned Thursday.

A new statement will be written, which will take at least another year, an official at the Germantown, Md., headquarters of the U.S. Energy Research and Development Administration (ERDA) told the Times-News. This will delay selection of an interim storage site for a year or more.

ERDA is one of two new agencies created last January when the Atomic Energy Commission (AEC) was abolished. The old statement was issued in September of 1974.

ERDA is expected to formally announce today the dumping of the old impact statement and the plan to write a new one.

The scrapping of the old statement is important because it means that the Idaho National Engineering Laboratory (INEL) near Arco could be taken off the list of primary candidates for interim storage of the nation's radioactive wastes.

The INEL and two other federal sites in Washington and Nevada were named as top choices for the storage program in the old statement.

However, the INEL could be eliminated as a choice in the new statement if the state of Idaho requests such action, according to R. Glenn Bradley, manager of the INEL site.

"If the state was against the selection of the INEL, then it would not be on the list," state officials considered," Bradley told the Times-News.

But "there's no question in my mind that we at ERDA are still interested in INEL for interim storage," he added.

Idaho must make his position clear in the near future, or the INEL probably will be included as a front-runner for interim storage, state officials said.

The INEL probably will be included automatically, he said.

In an "informal" discussion with Gov. Cecil Andrus last month, Bradley reportedly gave the governor a proposed timetable for removal of wastes currently buried at the INEL. In the past, Andrus has opposed selection of the INEL for interim storage of any radioactive wastes unless an acceptable timetable was set up for removal of wastes already buried at the site.

If the buried wastes are removed, according to Andrus, then the state might consider approval of the INEL as an interim storage site if ERDA promises not to store the wastes above the Snake River aquifer. The aquifer, a giant underground waterway, underlies nearly all of the INEL site

and many people fear that radioactive wastes could contaminate it. The aquifer flows into the Snake River near Hagerman.

The governor's office has refused to discuss the proposed timetable, which was turned over this month to a special committee for consideration. Andrus has said he will issue a statement on the timetable only after the committee has studied it and provided recommendations.

According to Chris Carlson, the governor's press secretary, Andrus' statement will come "relatively soon."

Asked about the timing of Andrus' statement, Bradley said, "I'm rather encouraged to think that we will know something more definite about the state's position before we get very far into the draft stage" of the new environmental impact statement.

(Continued on p. 15)

Valley obituaries

Raymond T. Ruby

WENDELL — Raymond Thomas Ruby, 69, died early Thursday at St. Benedict's Hospital in Jerome following a lingering illness.

Born Oct. 10, 1905, in Norton, Kan., he moved with his family to Camas Prairie in March, 1913. He married Martha Watts on Jan. 15, 1932, at City Hall. They moved to Weiser in 1933 and in 1941 they moved to Wendell where he farmed and enjoyed his livestock and horses, taking particular pride in his work horses.

Mr. Ruby was active in the Wendell Grange #2, serving as master from 1962 to 1965. He received his 25-year pin on Sept. 17, 1972.

He is survived by his wife of Wendell, two sons, Harold Ruby, Wendell, and Roland Ruby, Jerome; two daughters, Mrs. William (Rebecca) Stevens, St. Michaels, and Mrs. James (Irene) Kemp, Coeur d'Alene, Wash.; 14 grandchildren, four brothers, Leslie Ruby, Hill City, James Ruby, Jerome, Clifford Ruby, Pocatello, Calif., and Earle Ruby, Anchorage, Alaska.

Funeral services will be held at 2 p.m. Saturday at the United Presbyterian Church with Rev. Tony Gantley officiating. Interment will be in the Wendell Cemetery.

The family suggests memorials for the United Presbyterian Church of Wendell.

Friends may call at this evening and until noon on Saturday at Leeper Mortuary.

Thelma A. Mackenzie

TWIN FALLS — Thelma Ann Mackenzie, 57, died Wednesday evening at Magic Valley Memorial Hospital after a short illness.

Born May 14, 1917, at Stockholm, Neb., she moved to the Twin Falls area in 1929 where she attended school in Twin Falls and Kimberly. In 1930 she and her family moved to California, where she lived until returning to Twin Falls in 1962 from Covina, Calif.

While in California she was a member of the Baptist church, the Ladies Auxiliary of the Lions, and Ladies of the Elks of Pasadena, Calif. For the past several years she has served Magic Valley Memorial Hospital Auxiliary as a pink lady.

On May 15, 1943 she was married to Fred Mackenzie at Tijuana, Mexico.

Surviving are her husband, a son, William Mackenzie, Burbank, Calif.; three daughters, Mrs. Donna Lloyd Gledhill, Calif.; Mrs. Janice Opp, New York City, and Mrs. Patricia Costa, Ariz.; a sister, Mrs. Viola W. Ireland, Twin Falls. There are 19 grandchildren and 1 great-grandchild.

Funeral services will be conducted at 2:30 p.m. Monday at Reynolds Funeral Chapel with Rev. James B. Hughes of the First Baptist Church officiating. Entombment will be in Sunset Memorial Park mausoleum.

Friends may call at the chapel Sunday and until 11 a.m. Monday.

services

TWIN FALLS — Services for Chris A. Jensen, 85, Twin Falls, who died Wednesday, will be conducted at 11 a.m. Saturday at Reynolds Funeral Chapel. Final rites will be in Sunset Memorial Park.

JEROME — Services for Ted R. Deck, 38, Jerome, who died Tuesday, will be at 2 p.m. Saturday at Howe Funeral Chapel with burial scheduled for the Jerome Cemetery.

JEROME — Services for J. R. Wiley, 85, Jerome, who died Tuesday, will be at 2 p.m. Monday at Bird Funeral Home. Concluding services will be at Sunset Memorial Park in Twin Falls.

Valley hospitals

Gooding County
Admitted — Mrs. B. W. Farnsworth, Bliss, and Harold McDougal, Gooding.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.
Births — A son was born to Mr. and Mrs. Jim Ellis, Gooding.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Uba Allen

TWIN FALLS — Uba Allen, 69, Twin Falls, died Thursday morning at Magic Valley Memorial Hospital after a brief illness.

Born July 7, 1905, at Ava, Mo., he attended schools there and came to Idaho in 1925. He was married to Lillian Smith on June 21, 1928, at Ava. He moved to Pocatello, Calif., and returned to Twin Falls in March, 1931, and has farmed in this area since.

Mr. Allen was a member of the First Christian Church of Twin Falls, which he had served as deacon for many years.

Surviving are his wife, a son, Maurice Allen, Twin Falls; three brothers, Carl and Chester Allen, both Ava, and Cliff Allen, Riverbank, Calif.; a sister, Mrs. Nola Anderson, Twin Falls. There are three grandchildren.

Mr. Allen was preceded in death by three brothers.

Funeral services for Mr. Allen will be conducted at 2:30 p.m. Saturday at the First Christian Church with Rev. Raymond Jones officiating. Burial will be in Sunset Memorial Park.

Friends may call at Reynolds Funeral Chapel.

Clarice C. Miller

TWIN FALLS — Clarice C. Miller, 91, Long Beach, Calif., former Twin Falls resident, died in California.

Born Jan. 9, 1884, in Illinois, she lived in Twin Falls for about 13 years. In the 1930s she moved to Portland, Ore., where she lived for seven years prior to moving to California.

While living in Twin Falls she belonged to the Rebekahs, Wayside Club and the Presbyterian Church.

Surviving are two daughters, one son, five grandchildren and six great-grandchildren.

Private family services were planned for today in California.

Edna E. Childs

FILER — Mrs. Edna Ellen Childs, 83, Filer, died Thursday at Hara's Nursing Home in Buhl after a long illness.

Born in Nebraska on Feb. 10, 1892, she had lived in Idaho since 1906. She married O. J. Childs on Dec. 29, 1914, and he died July 26, 1951.

Mrs. Childs was a member of the Past Matrons Club and Star Social Club.

Survivors are one son, Winston Childs, Filer; and three nephews, Cecil Childs, Buhl; Robert Childs, Buhl; and James Childs, Oceanide, Calif.

Funeral services for Mrs. Childs will be at 2 p.m. Monday at White Mortuary Chapel by Rev. J. D. Crego. Burial will follow in Sunset Memorial Park.

Friends may call at the mortuary Sunday and until 1 p.m. Monday.

Peter V. Light

TWIN FALLS — Peter Vern Light, 45, American Falls, died suddenly Tuesday morning.

Funeral arrangements will be announced through Reynolds Funeral Chapel.

briefs

TWIN FALLS — The Blue Lakes Country Club President's Ball will be held Saturday. The no-host cocktail hour will begin at 7:30 p.m. The Wally Schaefer quartet will play at the ball. The semi-formal event costs \$20 per couple and is limited to 400 couples.

Valley hospitals

Gooding County
Admitted — Mrs. B. W. Farnsworth, Bliss, and Harold McDougal, Gooding.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.
Births — A son was born to Mr. and Mrs. Jim Ellis, Gooding.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Idaho Falls
Admitted — Mrs. Douglas Mills, King Hill; Michael Gill, Mrs. William Moore, and Vern Miller, Idaho Falls.
Dismissed — Mrs. Rockford Becker, Gooding; Elsie Haynes, Hagerman; and Mrs. Henry Smith, Bliss.

Ford request against wall

(Continued from p. 1)

But he urged Congress to repeal trade restrictions against the Soviet Union tied to emigration of Jews. He expressed hope of new U.S.-Soviet accords to limit nuclear weapons. He said he plans a visit to China this year.

—He said the United States will continue peace efforts in the Middle East.

—He called on North Vietnam to "cease military operations immediately," and he urged Russia, China and other signatories to the 1973 Paris peace accords on Indochina to use their influence to help the fighting.

—Ford said he was blaming Congress for the erosion of those accords, and offered and asked for cooperation between the White House and Congress.

—He gave this analysis U.S. inability to act in Vietnam in recent years: "We deprived ourselves by law of the ability to enforce the agreement — thus giving North Vietnam assurances that it could violate that agreement with impunity."

—Next we reduced our economic and arms aid to South Vietnam. Finally we signalled our increasing reluctance to give any support to that nation struggling for its survival."

—Now, Ford said, "let us put an end to self-inflicted wounds. Let us remember that our national unity is a most priceless asset. Let us deny our adversaries the satisfaction of using Vietnam to pit Americans against Americans."

On other subjects, Ford:

—Warned that the United States, approaching 50 per cent reliance on foreign oil, would be highly vulnerable in a new oil embargo. He renewed his appeal for conservation.

—Said it is proper for Congress to investigate U.S. intelligence activities, but "sensational public debate over legitimate intelligence activities is a disservice to this nation and a threat to our intelligence system."

—Cautioned that any significant cut in his defense budget "would endanger our national security and thus jeopardize the peace."

Now You Know
By United Press International

More people in the world speak Mandarin Chinese than any other language; next comes English, Spanish, Russian, Bengali and Hindi.

In that order.



Politico dies

FORMER national Democratic Party chairman John Moran Bailey, 70, died Thursday of throat cancer. He served in that post during the Kennedy and Johnson administrations.

Jerome ordinance discussed

JEROME — Hiring employees for two different projects and the proposed townhouse ordinance were discussed at an extensive meeting of two governing bodies in Jerome Tuesday.

Bill Hart, city attorney, said the meeting between the City Council and the Jerome City Zoning Commission was "obviously an executive meeting and was called in order to discuss hiring employees for two different projects, one that will be discussed at the next council meeting and the other one is still hush-hush."

At a city council meeting April 1, Hart recommended that an executive meeting of the council and the zoning commission be held in order to give the "zoning" commission some guidance on what to put into its recommendation on a proposed townhouse ordinance.

Barney Kleinkopf, chairman of the zoning commission, said prior to Tuesday night's meeting he was not sure what the executive meeting was for. "I just got a notice down at the council office that I was to come to the meeting at 7 tonight. As near as I know, my interest in this is there are some fellows who want to build some townhouses and we want to have a little say about those townhouses to make it a little more livable for the people who occupy them," he said.

When asked why the meeting was closed to the public and press, Kleinkopf said it was not his doing and "they (the city) have their lawyer to advise them so I imagine they know what they are doing," Kleinkopf said.

Hart refused to discuss the agenda of the meeting. He did contact Mayor Charles Hancock to try to get authority to discuss the meeting, which Hancock did not give.

When Hancock was contacted about the meeting, he said, "Bill Hart is the boy who tells me what to say and if he talked to you that is all I have to say."

Hart said there will be a public hearing at the townhouse ordinance at 8 p.m. April 25.

"Following the public hearing, the council will require a written report from the zoning commission which will state whether or not in the zoning commission's opinion there is or is not a need for a townhouse ordinance and listing their reasons," Hart said.

Briefs

TWIN FALLS — Twin Falls High School class of 1955 will have a meeting at 8 p.m. Wednesday at the home of Bob Latham, 304 Seventh Ave. N. All class members are urged to attend.



Cancer victim

ACTRESS Marjorie Main, 85, noted for her portrayal of raucous voiced matron "Ma Kettle" died Thursday of cancer. She won an Oscar for the movie role in 1947 and later appeared in sequels on the screen and in television.

Solons balk at Viet aid

(Continued from p. 1)

Chairman John McClellan of the Senate Appropriations Committee said, "Further military aid could merely prolong the conflict and perhaps postpone, briefly, the inevitable — a Communist victory, a complete takeover," he said.

Sen. Hubert H. Humphrey, D-Minn., calling Ford's military aid request "unrealistic," said: "It is just far more than the Congress will appropriate. We had just better face the fact that our military role in Vietnam has come to an end. The American people have had enough of it."

Vice President Nelson A. Rockefeller praised Ford for a "forthright speech." He said: "It made a deep impression — The amount of applause was far greater than anyone expected."

Reporters watching the floor noticed unusual displays of booing, hissing and expressions of disgust at the military aid request and Ford's call to preserve the CIA as it is.

Sen. J. Strom Thurmond, R-S.C., said, "Unless we back the President in this time of crisis, the free world will be greatly damaged."

Rep. Bella Abzug, D-N.Y., said, "No one doubts our courage but some may question our common sense. The American people know a lost war when they see one, the Congress knows a lost war when it sees one but unfortunately President Ford and his advisers don't."

Rep. Bella Abzug, D-N.Y., said, "No one doubts our courage but some may question our common sense. The American people know a lost war when they see one, the Congress knows a lost war when it sees one but unfortunately President Ford and his advisers don't."

While praising a "strong speech" by Ford, Javits said, "I do not believe that the large military aid is likely unless there is a change in the regime."

News Of Record

TWIN FALLS — Divorces granted in Fifth Judicial District Court in Twin Falls County, included Philip Wayne Park and Cheryl Park, Deborah M. Hill and Larry L. Hill, Doris Ann "Ann" and Robert H. Olin, her name restored to Doris Ann Mothershead, and Penny Diane Richardson and John Harvey Richardson.

Ford words net dismay, welcome

By United Press International

America's allies welcomed the assurances in President Ford's "State of the World" address today but there was dismay in besieged Cambodia and general doubt that Congress would approve nearly \$1 billion in aid requested for South Vietnam.

"We are profoundly disappointed at the declaration of President Ford apropos aid to our country," said an official statement issued in Phnom Penh after Ford declared it was too late to help Cambodia.

The statement said Ford is shunning his responsibility and that Cambodia may have to look to some other great power for aid.

In Bonn, West German government spokesman Armin Gruenewald said, "We welcome President Ford's remarks about the relations of the United States and Europe underlying the view that the relations with Western Europe have never been stronger."

"We especially welcome the statement that the United States will continue its obligations to Europe and will pursue the policy of détente," Gruenewald said.

In a Radio Hanoi broadcast monitored in Saigon, North Vietnam said Ford's new request for increased aid to Saigon proves the United States is intensifying military involvement in South Vietnam.

It said Ford's proposals for aid to South Vietnam and request for permission to use U.S. troops to evacuate endangered residents of the country "indicate that he still refuses to draw the necessary lessons from the recent strategic defeats of the President Nguyen Van Thieu puppet troops."

It called Ford's call for Communist forces to cease fire "hypocritical."

"This is merely an attempt to deprive the (Viet Cong) of their legitimate rights to punish the enemy in defense of the Paris agreement," Radio Hanoi said.

In Saigon, South Vietnamese government spokesman Nguyen Quoc Cuong said, "The South Vietnamese people and army were very much encouraged by the reiteration of promises by the U.S. government to support its anti-Communist struggle."

"Once again these promises showed the continuation of the American foreign policy through the leadership of five presidents," Cuong said.

"These promises will help the Vietnamese people and army to fight for their survival and to build up a life according to their desire for peace and freedom."

Opposition politicians in Saigon said the aid was necessary but that they believed the U.S. government should put the emphasis on political negotiations to end the war.

A high-ranking Saigon official said, "The U.S. Congress will never approve Ford's request. What good do you think it will do to this country. The struggle now is of political nature, not military, although the military aid is necessary."

TF man faces counts

TWIN FALLS — David K. McQuinn, 18, Twin Falls, was arrested by Twin Falls city police Thursday night and charged with disorderly conduct, resisting arrest, assault and battery.

McQuinn was arrested after officers were called to D.J.'s Lounge on Blue Lakes Boulevard North to stop a fight.

Officer Richard Horvath asked for assistance of other officers in bringing McQuinn to the police station. Police reports allege the man used abusive language, kicked officer Horvath and knocked officer Robertson into a concrete wall.

While attempts were being made to book him and place him in a cell, Robertson was treated at the hospital for a wrist injury.

Performance scheduled

TWIN FALLS — A folk-rock country music group, "The Way," will perform 8 p.m. Saturday at the Christian Center, 181 Morrison St.

The five-member band was formed in 1971 in Costa Mesa, Calif., and has made a gospel album which ranked No. 7 on the best-selling gospel album list of 1974.

OPEN THU 6

ONLY 4 DAYS LEFT

INCOME TAX HELP AT

THE INCOME TAX PEOPLE

H. B. & S. BLOCK

JEROME, IDAHO

TWIN FALLS

APRIL 11 - 13

APRIL 14 - 15

APRIL 16 - 17

briefs

BURLEY — A regional LDS special interest dance will be held Saturday at the Burley Second Fourth ward. Alumni are invited, according to Fern Peterson.

9 1/4% High Quality Corporate Bonds

8 1/2% U.S. Government Guaranteed \$5,000 Minimum

7 1/2% Federal Tax Free

Equivalent to 11.11 per cent for joint returns on the \$17,000 (28 per cent) income bracket. Hospital Bonds - \$5,000 minimum.

Edward D. Jones & Co.

—Established 1871—

MEMBER NEW YORK STOCK EXCHANGE

For Complete Details Write or Call:

Bob Seibel—Roscoe Patton

Twin Falls 107 2nd Avenue E. 733-4925

Death ruled suicide

TWIN FALLS — County Coroner Chynce Edwards said today the death of Peter Vern Light, 45, American Falls, killed under the wheels of a diesel truck, has been ruled a suicide.

Edwards said, based on witnesses' accounts, the man apparently threw himself under the wheels of the truck about 9:15 a.m. Thursday at the Shoshone Street railroad crossing.

Edwards said the victim died instantly of internal injuries when crushed under the rear dual wheels of the heavy vehicle.

PUMPS

For all purposes

Sales - Service

Installation

PUMP & EQUIP. CO.

127 So. Park 733-7581

We Service All Makes

PUMPS

For all purposes

Sales - Service

Installation

PUMP & EQUIP. CO.

127 So. Park 733-7581

Bulbs!

For beautiful summer flowering gardens. Imported from Holland — "sure-to-bloom."

GLOBE

SEED & FEED

TRUCK LANE TWIN FALLS

Bulbs!

For beautiful summer flowering gardens. Imported from Holland — "sure-to-bloom."

GLOBE

SEED & FEED

TRUCK LANE TWIN FALLS

Bill veto urged by Farm Bureau

"We should all be concerned for preserving our national resources but federalization of the Hells Canyon segment of the Snake River, whether by National Recreation Area or by construction of federal dams, could pre-empt and thus jeopardize the water rights of upstream irrigators," Hansen said.

MEMBERS of Credit Women International of Twin Falls chose Neal Garrison, vice-president of the Twin Falls Bank and Trust, as the Boss of the Year Thursday at a breakfast at the Depot Grill. With Garrison are three members of the Credit Women who work at the bank: from left, B. Workman, Charlotte Williams and Celeste Tinnin.

Idaho Sens. Frank Church and James A. McClure said the bill clarifies the intent of the reconstruction project as providing a water source for the general public and would eliminate some of the roadblocks to the start of construction.

She said referrals had come from physicians both in Burlington and Boise who were aware of the emotional value of the

the annual fund drive are "gratifying." Ralph Carpenter heads the business section and \$500 already has been deposited. Barbara O'Mara, assistant crusade chairman, heads the residential drive.

LIVE WHERE THE LIVING IS EASY: Check the out-of-town homes for sale in the Classified Ads below.

414 MAIN ST., BOISE, IDAHO

Downtown Twin Falls Lyntwood Shopping Center Kimberly
Member Federal Reserve System
Member Federal Deposit Insurance Corporation

**REGULAR
SCISSORS... 19¢** **PINKING
SHEARS... 49¢**



We want you to share our independence.

Member of Audit Bureau of Circulation and UPI Official City and County Newspaper pursuant to Section 60-108 Idaho Code. This day is hereby designated as the day of the week on which legal notices will be published. Published daily and Sunday, except Saturday, at 132 Third Street West, Twin Falls, Idaho 83301, by Magic Valley Newspapers, Inc. Entered as second class mail matter April 6, 1918, at the post office in Twin Falls, Idaho 83301, under the act of March 3, 1879.

Phone 733-0931

New hearing on SNRA center

The Sawtooth National Forest should call a new public hearing into the proposed Sawtooth National Recreation Area headquarters site at North Fork.

A \$450,000 construction bid has already been let to construct a 12,000-square-foot SNRA administrative visitor center at the junction of the North Fork with the Big Wood River seven miles north of Ketchum.

The first schematic presentation of the building was shown in July to Ketchum residents long after the decision was made to build at North Fork. Many residents were unaware of the scope of the project or the location although US Forest Service officials have announced in public hearings since 1972 the site location.

A petition calling for public hearings and investigation into the site has been signed by almost 400 people. It has been circulating just one week. SNRA Supt. Gray Reynolds has said repeatedly much money and time has been poured into the site location and the forest service "will not turn back," unless directed by a higher official.

The forest service has made environmental studies of the area and it concludes the building will not have an "impact" on wildlife there. Angered petitioners say beaver ponds, bird life, deer and elk will all be affected.

Although the environmental degradation question is legitimate at North Fork the much bigger issue is the battle between a group of strong-willed local people and a government agency that is responsive to the demands of the people most affected by the site and the entire SNRA concept.

Reynolds contends the forest service has followed the mandate of Congress to obtain public input before the SNRA was created.

No one is saying that process was not carried out correctly. Most of the people in the Wood River Valley back an SNRA concept over a national park concept.

However, a correct legal process does not mean the forest service has the right to ramrod through policies without taking into consideration that it may have made a mistake.

The people in Blaine County are clamoring for a meeting with the forest service to voice their objections. If the forest service is responsive the agency will listen to the complaints, even if the project has cost a considerable amount of money. The forest service should call the meeting immediately.

It would be in a better position to gauge the merits of a controversy that need not have started.

Third-World majority

Christian Science Monitor

The runaway "third world" majority in the United Nations General Assembly has not made things easy for the Americans who are committed to keeping their country in the UN — a sturdy 75 per cent of the citizenry, according to the latest Gallup poll.

But the third world is not going to disappear. And the United States, celebrating the bicentennial of its own independence, cannot but have a basic sympathy with the growing pains of more recently independent lands.

Several concepts of constructive compromise and honest disagreement have emerged in the wake of last December's indictment of the "tyranny of the majority" by the U.S., Britain, France and other members of the Western "minority" (which incidentally, pays more than half the UN's bills).

The most pungently innovative of these approaches is the one suggested by the former U.S. Ambassador to India, Daniel Moynihan. It is for the U.S. to stop apologizing, stop appeasing, and assume the role of loyal opposition in the "quasi-parliament" of the UN. In a nice, typically Moynihan touch, he argues that exposing the third world's shortcomings would really show respect for it.

What must be remembered is that the UN "majority" is not rigid. Indeed, the U.S. has more often than not been part of it. The U.S. will continue to be aligned with different members on different issues, voting with some third-world members and against others.

There seems hope for growingly enlightened parliamentary debate in Mr. Moynihan's analysis of the third world's prevailing ideology as derived from British socialism.

Because of this heritage, "the prospect now is that the world will not go totalitarian," writes Mr. Moynihan. But he warns that "the totalitarian or near-totalitarian corruption by totalitarianism does still exist. It will be fostered if third-world nations do not develop sufficiently productive economies but become dependent on assistance from totalitarian states. The production achievements of the free West and Japan can legitimately be cited to countries seeking more effective models of economic progress."

It is in the interest of both the West and the third world to maintain a tone of voice that permits creative dialogue.

Britain's UN Ambassador Ivo Seward Richard has emphasized that "the essence of the UN has got to be compromise." In an interview in this newspaper he said that "if the UN is difficult, it is because the world is difficult." He saw the UN as a valuable forum means "to gather in the voices."

Constructive compromise and responsible opposition — it is a formula worth trying while the UN matures as a vital component in an increasing interdependent world.

ROWLAND EVANS AND ROBERT NOVAK

Americans may have a heavy load to bear

WASHINGTON — On Monday morning, a top-level Pentagon official was horrified to hear the television news reporting Gen. Giap's triumph over the South Vietnamese in the possible renewed U.S. military intervention in Vietnam — his horror pointing out the impossible dilemma facing President Ford and darkening this nation's future.

The Defense Department civilian immediately placed a transatlantic telephone call to Gen. Brown, chairman of the Joint Chiefs of Staff, in Jakarta. Brown protested he had been slightly misquoted. However, he did concede saying that renewed U.S. bombing was an option to consider. Since Ford March 6 ruled out any return to American military force to Indochina, Brown's explanation did not greatly reassure the Pentagon official.

But this was not just another blunder by the general. It reflects widespread feeling among senior U.S. military officers that a bombing bluff might at least slow down the Hanoi politburo's plans to swallow South Vietnam. That, in turn, reflects the pessimism engulfing the national security establishment here over Vietnam — particularly since Gen. Frederick Weyand, Army chief of staff, and other officials had a firsthand look.

There is no realistic hope that South Vietnam can survive the invading horde from the north. The attempt to give Hanoi pause by talk of renewed bombing is intended not to save the country but merely win enough time to evacuate hundreds of thousands of South Vietnamese doomed to death or imprisonment by the Communist takeover.

Whatever its purpose, high officials here view any threat of bombing as futile — its credibility doomed by public and congressional opposition. Thus, having assured the victory of the North Vietnamese military juggernaut by reneging on its commitments, the U.S. may now be guilty of a more poignant betrayal in leaving its South Vietnamese friends to their doom.

The hopelessness of the situation was brought home last week to Gen. Weyand's traveling party, stunned by the deterioration of South Vietnamese leadership. They were told by the people of Saigon, from politicians to the man in the street, that fresh leadership must be exerted with the newly reclusive President Nguyen Van Thieu shoved into the background.

The unanimous choice to lead is Lt. Gen. Ngo Quang Truong, considered not only the finest troop commander in the South Vietnamese army (ARVN) but one of the best in the world; yet,

symbolizing the despair in Saigon, Truong is now hospitalized there with temporary exhaustion following desintegration of his entire army corps in the north.

In truth, however, even revitalized leadership would face impossible odds, thanks to the disastrous ARVN retreat combined with the flood southward of North Vietnam's strategic reserves (contradicting the notion of a "win-early, ARVN-combat-effectiveness" has been halved, from 109,000 to 54,000; Communist main-force strength is 225,000 and growing. Lavishly supplied with Soviet tanks and heavy artillery, the North Vietnamese firepower advantage is awesome.

With some of ARVN's best divisions having panicked in the north, there is no certainty that generally inferior troops to the south will stand and fight. The 7th and 9th divisions, the best ARVN units in the Mekong Delta, have been fighting mostly Vietcong guerrillas; now they must encounter crack North Vietnamese regular divisions, which have pulled away from Tay Ninh and are moving into the Delta to complete the final envelopment of Saigon.

Realistically, the remaining question in South Vietnam is who shall leave. At least 5 to 6 million

probably want to escape Communist repression — employees of the U.S. government, those who worked with the CIA and high officials of the Saigon regime — would total 150,000.

One means to evacuation would be negotiation with Hanoi, but nobody here believes the politburo would agree to any such exodus. The other option force or the threat of force by Washington.

That has produced brainstorming here about landing U.S. Marines and warning Hanoi and time for evacuation — brainstorming reflected by Gen. Brown in Jakarta. But the reality, recognized by high officials, is that no credible threat can be made in today's American political climate. Thus, the prospect is not only a Communist takeover but abandonment by the United States of all but a handful of millions of Vietnamese who placed their faith in this country.

Military expert Sir Robert Thompson stopped in Washington six weeks ago on his way home to London from Vietnam, while public and congressional opinion loudly denounced permanent U.S. commitments in Indochina. "Eternal dishonor," commented Sir Robert, "is a permanent commitment." That will be a heavy load for Americans to bear in the years ahead.

Other opinion

San Francisco Chronicle

The report that RCA scientists have developed a miniature computer which houses 4900 transistors and other devices in an "electronic chip" no bigger than a pea excites amazement bordering on credulity.

But then, Nature has a commonplace practice of growing great forests from barely visible seeds, to say nothing of bundling the immeasurable physical, mental and spiritual complexities of human beings in microscopic packages of chromosomes, and we really believe that the boys at RCA did it.

Thought for today

A thought for the day: Former U.S. Senator Elbert Thomas said, "Everything for which democracy stands is based on religious faith. Neither enlightenment nor interest nor practical ethics can make an effective substitute."

Unknowning, US walks edge of slough of despond

© N.Y. Times Service

BRUSSELS — The American abroad cannot help but be astounded by indications, as reported in both spoken and written media, of a lack of U.S. awareness that the free world situation has become rapidly more critical in the wake of our own failures and a simultaneous surge of self-confidence in the Communist camp.

I discussed this at length with one of West Europe's handful of leading statesmen, a personage of great importance who knows the players on the present international stage. He doesn't wish to be identified for the simple reason that he considers it a most unfortunate moment for a "faithful ally" to criticize U.S. policy.

"But," he adds, "I don't mind saying I am extremely preoccupied. I always thought Kissinger's policy in the Middle East was not effective and didn't conform to the requirements of a great power. I do not recognize the inevitability of history, and one should never oppose history. As for Indochina that is a lamentable disaster."

"Undoubtedly the United States has a certain responsibility. I don't know what Nixon would have done at this moment had he remained in power, but in foreign affairs, he knew what he was doing as President. Since his departure there has been a slide in the U.S. toward a parliamentary regime; but it is necessary for a government to have its executive management policy

and make decisions.

"Moreover, I am disturbed to see right now the simultaneous development of a strong Communist offensive everywhere. This is becoming more and more generalized. Today we see its actions in Indochina, Portugal and the Middle East. Tomorrow it will be in Yugoslavia, Italy and maybe France."

"Against this all we find a U.S. policy that fails to adapt itself to reality — even on the scale of Western Europe. We need an independent Europe which can stand on its own feet and

C.I. SULZBERGER

cooperate with the United States. But things are going from bad to worse. And your country seems to be suffering from intellectual disintegration.

"I can tell you the Russians are impressed by this faltering of your willpower. Personally, I am persuaded that Russia and China will get together — after Mao's death. Then we will have a Soviet empire — the last empire existing — allied to the vastness of China."

"When all that happens we will be in a bad position. Our capacity to maintain liberal regimes while opposing those powers with an enormous ability to manage their affairs — well, all I can say is its most uncertain. Right now Europe and the U.S. are turning their backs on these facts. The degeneration of the United

States in a psychological and moral sense is awful.

"There is a vast reversal in U.S. influence just when Russian influence is rising everywhere, based on an efficient management structure. Normally one can never see a historical era until 50 years later and I am not bright enough to see it when it starts. But we are witnessing the collapse of Western civilization. First Europe went. Now the United States begins."

I will call the source of these expressions "Mr. X." Because I promised him anonymity if he would comment in a forthright fashion on the fate of all of us. He feels it would be improper to risk making things more difficult for Washington by associating his own distinguished name with such gloomy opinions.

Yet, at the same time, he was dismayed at hints of a certain Polyantha tendency as expressed in America, a desire to brush things under the rug or to smother them in unrealistic platitudes. There is not the faintest doubt in this part of the world about the seriousness of the present situation and the required pessimism that should mark contemporary analysis if it is to reflect factual truth.

It is not pleasurable to report such views — especially when their precise origin must be camouflaged — as explained above. Yet it is sorely desirable that the American people start reflecting in an atmosphere of blunt, cold reality.

Only when the British people, in 1940, reacted in a similar way were they able to assume a position of leadership that ultimately led them and the rest of the earth out of a slough of utter despond. Today we threaten to become engulfed in that same slough before we even know it.

Indifference prevails

The incapacitation of our Central Intelligence Agency is a matter of concern for those who think about the problems of the day after tomorrow — for instance, about the disintegration of NATO and what that would mean, for instance, about the loss of the Azores.

A great deal has been said about this curious paralysis that is setting in on American foreign policy. Did you know that as things now stand, no covert action of any significance can be taken without the written — yes, written — authorization of the President, and without communicating the nature of the enterprise to 50, yes, 50, Congressmen and Senators? As well announce the enterprise at a press conference.

Consider Portugal: The Communists there are playing a game both sly and obvious. Already, they have simply eliminated from effective participation the parties on the moderate right, and center. The ballot-counting will be done by

printing done, delivering the papers to specified points, helping with the distribution. When the need, primarily, is cash and facilities. That and a sense of fraternity with other people in the world who identify themselves with your struggle.

The internal preoccupations of Europe have been much written about. But it seems incredible that there should be so little expressed concern over what is happening in Portugal. I have a feeling I know the psychological causes of it.

Many Europeans are indulging themselves in a retroactive pooh over the long distance of Salazar. I can hear the boulevardiers of Paris saying it — Why should we concern ourselves over the loss of Portuguese freedom? They haven't had any freedom in a generation. They don't know what it's like. If they could live for so long under a Fascist, why not let them live for a while under the Communists?

What's wrong with that statement is several things. 1) It is wrong to seek to punish a whole people because they were punished before. If a man is detected, forgotten at Devil's Island for 20 years, it is not appropriate to say: let him continue to live there another 20 years. 2) The difference between life under Salazar and life under a Communist dictator is qualitatively huge, if you attach any importance at all to say, freedom of religion, freedom of emigration, freedom of movement, freedom to change one's job, freedom to join a union, freedom to read books of one's choice, freedom to non-political justice by the courts.

But most importantly, 3) Salazar was an indignant despot. He came to power at a moment when Portugal was deep in anarchy. He never attempted to export his rule: Mozambique and Angola had been Portuguese forever, and on the day he died, Portugal did not lay claim to an inch of territory it hadn't had when Salazar came in.

By contrast, the Communists are unabashedly imperialist with Communists the world over, and most particularly the Soviet Union. Their aim is to neutralize NATO and perhaps by the exercise of just a little restraint, overcome that lingering fear of Communist rule in Italy and France where the huge Communist parties are restrained by the well-grounded fear that they would go too far if in power.

Where, then, are the brigades? Where are the expressions of support for the democratic groups in Portugal? Or is it assumed that the problem will be left to Spain: to send in, at the margin, a military detachment to abort a Communist takeover?

How lonely it is, nowadays, to be aloft in the world, desiring freedom for yourself, and help from those who have it.

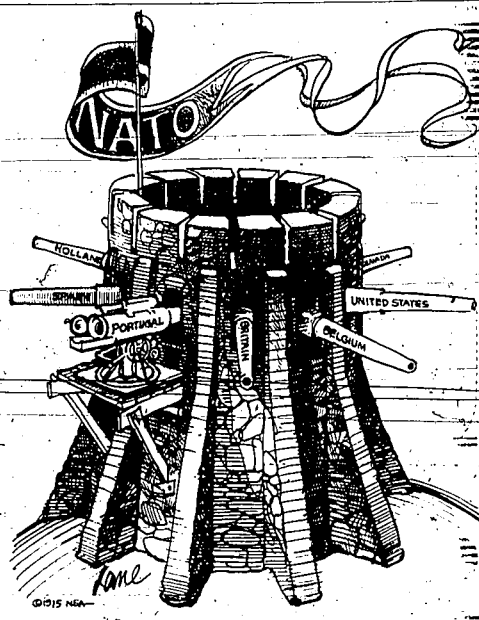
© Washington Star Syndicate

WILLIAM F. BUCKLEY, JR.

Communist agents, and what we shall probably see is not a Communist coup of the Czechoslovakian kind, though that would be easy to arrange as things are going, but a Communist-orientated government dominated ostensibly by the military, though actually by the Communist Party.

Now this is something that need not, actually, be. That is to say, dispassionate soundings of Portuguese opinion suggest that in a genuinely free, contested election, the orders of 10 per cent would be winning something on the order of 10 per cent. We conclude that the 90 per cent do not have "the will to resist." I invite you, with all the will in the world to resist, to go and stage a pro-democratic rally in Lisbon these days. You need not only the will to resist, but something on the order of physical immortality.

Under normal, healthy circumstances, the Central Intelligence Agency would, behind the scenes, be active in helping the democratic forces in Portugal. How? Well, let's think. What's the stuff of revolution, before the jackbooted men take final control? Television. Radio. Pamphlets. Newspapers. These are almost impossible to maintain in Portugal given the harassment by the Communists. Under the circumstances, true friends of Portugal would undertake to help. By, for instance, getting the



Volunteers ready to aid Vietnam gain little ground

By United Press International

In the mid-stories, there were thousands of men like Bart Bonner — Marines fighting and dying in the steamy jungles near Da Nang. Today, Bonner says he's ready to go back to Vietnam, and could take 75,000 buddies with him.

"I'm not talking about some little humanitarian effort to go over there and bring out orphans," Bonner said. "I'm talking about resisting Communist aggression."

The 34-year-old ex-Marine, who is slightly bald, and has a thick black mustache, says he is one of "literally thousands" of Americans who want to go back to Vietnam.

Bonner was in Washington seeking support and financial backing for a volunteer unit. But volunteers are making little headway.

South Vietnamese and Cambodian embassy spokesmen said Thursday they have already rejected thousands of American volunteers.

American citizens are prohibited by the Paris peace accords from combat in Indochina. But some have even offered to take Cambodian or Vietnamese citizenship.

"Maybe people like me can tap a sentiment in this country that will respond positively and given the South Vietnamese some hope to hang onto," said Bonner, of Watertown, N.Y.

"Even though our government has abandoned and betrayed them and violated their agreement, perhaps some of the American people will try and do something tangible to assist them."

Retired Air Force Lt. Col. James Akin Jr. of Denver, Colo. probably would join him in a minute.

Akin, who served two tours in Vietnam, is now a pilot for a charter air service. He said South Vietnamese military "forces" cannot halt the Communists in their southward drive without outside help.

"I have no use for the South Vietnamese Army or Air Force because they don't have the will to fight and they just don't give a damn," Akin said. "But I think a good crew of Americans could go in there and turn things around."

"I'm not upset by the embassies' refusal," Akin said. "I still hear rumors there might be an

AVG (American Volunteer Group) organized and I'm still snoring around trying to find out."

Cambodian officials said they have a "flat policy" against accepting foreign volunteers as soldiers. The South Vietnam Embassy supplied about 20 of the volunteers with applications for citizenship, but none of them qualified because of language and residency requirements.

Col. Nguyen Hien Diem, military attaché at the South Vietnamese embassy, said he has received numerous calls from volunteers and a thousand letters during the past few months.

At the Cambodian Embassy, press attaché Gafar Peang-Meth said he has received about 400 or 500 such letters and numerous telephone calls and telegrams.

"Some say they are willing to pay their transportation (to Cambodia)," Peang-Meth said. "Some say they are fully equipped."

He said he found it "difficult to say no" to these volunteers, but had to turn them down.

"We would like to keep this a Cambodian war," he said. "This is our war and it should be fought by Cambodians."

Danger cited

WASHINGTON — Informed State Department officials said Thursday that Secretary of State Henry A. Kissinger did not make public the private exchanges between President Richard M. Nixon and President Nguyen Van Thieu of South Vietnam in 1973 because he felt this would have jeopardized reaching a cease-fire agreement in Paris.

This disclosure followed the acknowledgment Wednesday by the White House that Nixon had told Thieu in the final stages of the Paris negotiations that the United States would respond vigorously to Communist violations of the cease-fire accord.

Sen. Frank Church, D-Idaho, said in a telephone interview that he would ask the Foreign Relations Committee "to find out what the facts are."

Regional presidential primary concept spreading

WASHINGTON (UPI) — Efforts to establish regional presidential primaries, which could radically alter the process of selecting nominees in 1976, have begun in three sections of the nation.

Senate campaign costs skyrocket

WASHINGTON (UPI) — More than a third of the Senate campaigns waged in 31 states last fall were million dollar contests and four of them were in the \$2 million class, a new study shows.

The citizens action group released last Thursday estimates of total spending figures for the 1974 congressional campaigns. Nearly \$74 million, with Democrats' outspending Republicans by nearly \$8 million.

There were 12 Senate races in which total spending by candidates exceeded \$1 million, which was not significantly larger than 1972, when 10 of the 31 Senate campaigns hit the million dollar mark. But only one contest in 1972 reached \$2 million.

The big spenders last fall were in California, where Democratic Sen. Alan Cranston, spent \$1.3 million to \$702,000 by Republican H. L. Richardson; New York, where GOP Sen. Jacob Javits laid out \$1 million to defeat Democrat Ruffalo; Clark, \$855,000, and Conservative Barbara Keating, \$192,000; Kansas, where GOP Sen. Robert Dole spent \$1.1 million against Democrat William Roy's \$827,000; and Indiana, where Democratic Sen. Birch Bayh spent \$1 million, Republican Richard Lugar spent \$614,000 and the state Republican Central Committee spent \$418,000 for the GOP candidate.

The other \$1 million-plus Senate races were in Florida, Illinois, Kentucky, Missouri, North Carolina, Ohio, Pennsylvania and South Dakota. The biggest individual spender was Cranston, who still was \$1 million under — Sen. John Tower's \$2.3 million in Texas in 1972. The largest gap in the million dollar campaigns was in Ohio, where Democrat John Glenn spent more than \$1.1 million against Republican Ralph Park's \$292,000.

Common Cause, in adding up the campaigns, said 16 of the 65

possible for candidates to concentrate their campaigns and their advertising and might dilute the influence of such relatively aloof states as New Hampshire.

At the moment the regional movement is most advanced in the Pacific northwest. But efforts are also under way in the upper middle west and in New England, according to party officials and legislators in the states involved.

The emergence of the same idea in widely scattered sections of the country appears to be a coincidence. There is no evidence that any national organization or any candidate is pushing the proposals.

In the northwest the key is the Oregon primary-long one of the nation's most significant, which will take place next year on May 25.

Two years ago the Nevada legislature approved a primary on the same date with the thought that candidates

otherwise unwilling to visit the state might not see it as a small bloc of delegates was linked to them.

A student at the University of Idaho, David Warnock, conceived the idea of linking his state to the other two and earlier this year won the backing of Gov. Cecil Andrus and Sen. Frank Church, both Democrats, even though he was an officer of the State College Republicans.

It was passed recently by the legislature and signed into law by Andrus.

Now Washington may join the other three states, Gov. Daniel Evans, a Republican, and Sen. Henry M. Jackson, a leading Democrat presidential contender have both expressed support for replacing their state's convention system with a primary tied to Oregon's.

Because an anti-Jackson faction controls King County (Seattle) and might be able to deny the senator delegates

there under a convention system, a statewide primary could benefit his presidential hopes.

A bill has passed the Washington House and a slightly different version is now before the state Senate.

In the northwest as elsewhere, the state primaries would remain in theory, that is, the votes would not be pooled. So, at least in theory, one candidate could win in Oregon.

another in Nevada and a third in Washington.

The advantage would be, in the view of those who like the regional idea, that small states with early primaries would not have an inordinate influence, and that candidates would have to do less dashing about the country.

Under the present system, primaries take place in widely separated states on the same day. The 1976 schedule, for example, puts New Jersey, Ohio, and California on the same day, April 7.

Although some states are considering backing away from Wallace of Alabama, who is thought to do better in primaries than in conventions, it is possible there may be more.

The confusion — and exhaustion that such schedules produce has led in the past to appeals for national primaries.

Truce asked

CHICAGO (UPI) — The Chicago Tribune reported Thursday an underground coalition of anti-Thieu South Vietnamese is dickering with Hanoi for an immediate cease-fire.

The Tribune said the group of South Vietnam generals, politicians and intellectuals has contacted Hanoi through the French embassy in Saigon with its proposal.

CHANDLERS

1330 FILER AVE. E. TWIN FALLS 734-6752

ZENITH

Mediterranean

The TITIAN

Classic Mediterranean styled console. Decorative and panels, six simulated drawers and full base with concealed casters.

ONLY \$499.95

Five House candidates, three winning Democrats and two losing Republicans, waged individual campaigns in the quarter million dollar class. They were Democrats Robert Krueger of Texas (\$311,953), James Scheuer of New York (\$301,153) and Amer Mikva of Illinois (\$286,225); and Republican incumbents Samuel Young of Illinois (\$251,249) and Joel Brothoff of Virginia (\$230,791).

The Mikva-Young campaign, the only match-up in the top five, was 1974's only half million dollar contest although Krueger's race against Republican Douglas Harlon and American Party candidate Ed Gallion reached \$475,000.

WARBERG'S

MOVING STORAGE

ALLIED VAN LINES
CALL YOUR LOCAL
AGENT, 733-7371

We don't move
furniture —
We move
families

100% ORGANIC FERTILIZER

ORGANIC MORGRO

GUARANTEED PLANT FOOD

LAWNS
VEGETABLES
FLOWERS
SHRUBS TREES

IDEAL FOR:
GOLF COURSES
AND ATHLETIC FIELDS

ASK ABOUT
ORGANIC MORGRO
TODAY!

CONTACT YOUR WASCOR OR MORGRO REPRESENTATIVE

WASATCH CHEMICAL DIVISION

GLOBE SEED & FEED

224 4th Ave. So. Truck Lane

STARTING TUESDAY, APRIL 15th

THE BATY MATYS BROS.
with Marie Carman
Appearing Nightly in the Trophy Dining Room
NO RESERVATIONS NECESSARY!

WHEEL OF FORTUNE
Every Tuesday, Wednesday, Thursday, Friday and Saturday.
WIN UP TO \$100

club 93 buffets:
WEDNESDAY — INFLATION FIGHTER
MEXICAN DELIGHT
Enchiladas, Tamale Pie, Spanish Rice, Refried beans, Deep fried Idaho Trout, Roll, Dessert \$1.00

FRIDAY
DEEP FRIED BAYON LLOYD
Deep fried shrimp, Baked Salmon casserole, Roast boned of beef, Steamed rice, vegetable, variety of salads, selections from our salad bar, dessert, roll, and coffee. \$2.50

SATURDAY
ROAST PRIME RIB OF WESTERN BEEF
Swedish meat balls, steamed rice, buttered noodles, baked potato, vegetable, variety of salads, desserts, roll and coffee. \$2.50

SUNDAY
BAKED VIRGINIA HAM
Macaroni & cheese, Roast beef hash with egg, vegetable, mashed potatoes & gravy, Salad bar, rolls, desserts & coffee. \$1.75

SPECIAL TUESDAY & THURSDAY
BUFFETS: A Variety of Delicious foods for your dining pleasure. \$1.95

LUCKY LICENSE DRAWINGS!!
WEDNESDAYS AND THURSDAYS
REGISTER TO WIN... \$25.00

DINE & DANCE TO THE MUSIC OF MUSTIE BRAUN

KENO
OPEN 24 HOURS A DAY
EVERYDAY FOR YOUR CONVENIENCE AND ENJOYMENT
WIN UP TO \$5,000

Bartons CASINO CAFE MOTEL



Out of seclusion

RETIRED U.S. Admiral Jack Tate, 77, and his Russian daughter, Victoria Fyodorova, 29, meet the press during a news conference in Lantana, Fla., after several weeks of being together in seclusion. Tate fathered Victoria while a naval attaché in Moscow during World War II, but they met for the first time only recently. (UPI)

Daughter charms visiting public

LANTANA, Fla. (UPI) — Lovely, green-eyed Russian movie actress Victoria Fyodorova made it clear in her first public appearance in the United States that her likes are similar to those of American women — or even American daughters.

Victoria, holding the hand of her father, retired Rear Admiral Jack Tate, charmed those who turned out to see her Thursday wearing a huge diamond ring and talking about her first shopping trip in America with Tate's wife.

"I bought certain cosmetics, a dress or two and a bikini," Victoria said as her father happily looked on.

Acting as an American daughter, Victoria showed she could be as stubborn as any daughter in discussing her desire to own a car: in this case, an American car.

"I told her American cars were a bunch of junk," Tate said. "But she put her foot down and said she wanted an American car."

Victoria, wearing a green striped blouse and a green skirt, said her ring was given to her by her mother, actress Zoya Fyodorova, adding "I don't go in for imitations."

"I speak like little girl in English, yes?" Victoria said in English. "I would rather talk Russian to answer you like big (mature) person."

Tate, who fathered Victoria during a wartime romance in Moscow with Zoya, emerged from 18 days of seclusion with his daughter at an undisclosed northern Florida retreat, and was all smiles for the gathered cameras.

"I haven't got time to write a book and tell you how happy I am," he said.

Tate said he has written to the Soviet ambassador in Washington inquiring about adopting his daughter, but said he has received no reply.

The two said they have been happy since their first meeting March 23. At that time, Victoria said in English, "I was jumping up and down happy."

According to the 77-year-old Tate, who recently underwent open heart surgery and is in failing health, the two have been talking about "everything" during their 18 days in seclusion.

"We talked about her younger life, the reasons for what has happened and how she discovered who her mother was," Tate said.

Victoria's mother had served an eight-year prison sentence for espionage as a result of the holocaust, and Tate was expelled from the country, where he had been serving as a military attaché. Victoria was raised by an aunt until she was 8.

Senate approves oil price ceiling

By DAVID E. ROSENBAUM
N.Y. Times Service

WASHINGTON — The Senate passed Thursday legislation that would place a price ceiling on all oil produced in the United States. The vote was 60 to 25.

The measure is sharply opposed by President Ford, who wants to remove price controls on oil, believing that consumption will decrease as the price rises.

Passage of the bill was the first formal action in what is expected to be a year-long effort by the Democratic-controlled Congress to develop a national energy policy.

The legislation would permit Ford to take a broad range of actions to conserve energy, but in order installing gasoline rationing would be subject to disapproval by either house of Congress.

A companion bill is now under preparation by the House Commerce Committee. In addition, the House Ways and Means Committee is drafting legislation that would sharply increase the federal tax on gasoline and impose other selected taxes in an effort to reduce energy consumption.

Since 1973, the price of domestic oil has been based on a two-tiered system.

The price of "old" oil — generally the oil produced from any property up to the level produced from that property in 1972 — has been set at \$9.25 a barrel.

The price of "new" oil produced from new wells or from old wells in excess of the 1972 level is not now controlled and has risen to more than \$12 a barrel.

Connally bribery trial reaches midway point

—WASHINGTON (UPI) — Former Treasury Secretary John B. Connally's bribery trial is at its midway point, and the outcome hangs on the credibility of his chief accuser, Jake Jacobsen.

Watergate prosecutors called 35 other witnesses to bolster Jacobsen's testimony that he gave Connally \$10,000 in milk money.

Jacobsen himself — tied the cash directly to Connally.

Associate Watergate Prosecutor Frank M. Tuerkheimer rested the government's case Thursday, afternoon. Chief U.S. District Judge George L. Hart, Jr. recessed the trial until Monday, when defense counsel Edward Bennett Williams will ask Hart to make a routine request for a directed verdict of acquittal.

Connally is accused of accepting \$5,000 on each of two occasions in 1971 for his help in raising the federal price support for dairy farmers. Watergate prosecutors let Jacobsen plead guilty to one count of making an illegal payment to a public official in exchange for dropping savings and loan charges in Texas and his testimony against Connally.

In 11 days of cross-examination, Jacobsen, Williams sought to portray him as one who emotionally expressed his gratitude for Connally's friendship but later lied and accused him of crime to extricate himself from his own legal troubles.

But Williams did not puncture any of Jacobsen's specific allegations involving Connally. This is a summary of the government case:

Jacobsen, then a lawyer for the Associated Milk Producers Inc., said Connally asked him

In April 1971 to get AMPI "to raise a little money for me" as a gratuity for his help on the price support. AMPI lobbyist Bob A. Lilly testified Jacobsen told him he needed \$10,000 for Connally.

Jacobsen said he took the \$10,000 to Washington, gave Connally half of it on May 14, 1971, and put the balance in a safety deposit box here. He said he returned to Washington Sept. 24, removed the remaining \$5,000 from the box and gave it to Connally.

Bank employee Elizabeth M. Marshall testified those were the only times Jacobsen ever entered that box.

Jacobsen testified that as Watergate investigators dug into the controversy over the milk fund in late 1973, he and Connally plotted to cover their tracks by contending that Jacobsen twice offered the money for use as a political contribution — but Connally refused.

Textbook measure reversed

CINCINNATI (UPI) — The U.S. Sixth Circuit Court of Appeals has ruled Tennessee's biology textbook law gives more emphasis to the Biblical story of creation than Darwin's theory of evolution and therefore is unconstitutional.

The court said the law was similar to a 1925 statute that sparked the "Scopes Monkey Trial" 50 years ago. In that trial, however, the law against teaching the theory of evolution in public schools was upheld.

But in a 2-1 decision handed down Thursday, the court said a preference toward the Bible is "unconstitutionally" by the First Amendment. It ordered a preliminary injunction against the law, an action sought by the National Association of Biology Teachers.

The disputed 1973 Tennessee law had banned a biology schoolbook references to evolution unless accompanied by a disclaimer that evolution is "a theory" and "not represented to be scientific fact."

The law also required the biblical account of creation, as set forth in the Book of Genesis, to be printed with equal attention and emphasis, and with no disclaimer.

"The purpose of establishing the biblical version over the Darwinian theory of evolution is as clear in the 1973 statute as it was in the statute of 1925," the court said.

The result of this legislation is a clearly defined preferential position for the biblical version — as opposed to any account of the development of man based on scientific research and reasoning.

"For a state to seek to enforce such a preference by law is to seek to accomplish the very establishment of religion which the First Amendment to the Constitution squarely forbids."

While the judges said the law does not directly forbid the teaching of evolution, they called it merely a new legislative version of the "effort to suppress the theory of evolution which produced the famous Scopes Monkey Trial of 1925."

TACO TIME'S TASTY TWOSOME

OUR FAMOUS TACO & ALL AMERICAN BURGER
Use our drive-in window.

TWIN FALLS TACO TIME

659 Blue Lakes North

UNDER NEW OWNERSHIP

The Falls RESTAURANT

734-6565

IN BLUE LAKES INN
1357 Blue Lakes Blvd. North • Twin Falls

"THE McBRIDE BROTHERS"

Monday thru Saturday
8 P.M. to 1 A.M.

Featured Monday Nights Only
In Addition to our Regular Menu

MEXICAN SPECIAL DINNER

In "The Falls" Dining Room

SAT. AND SUN.

CHILDREN'S MATINEES

SHOWS AT 12:30 & 3:00

The Life and Times of GRIZZLY ADAMS

Color by Deluxe

The True story of a man exiled in the wilderness and how he learns to survive

TWIN CINEMA 1

ALL SEATS \$1.00

TWIN CINEMA 1

Tonight
SHOWN DAILY
AT 7:40 - 9:30

THE FUNNIEST STOCK-AND-BULL ADVENTURE TO EVER HIT LIVINGSTON, MONTANA!

Rancho DELUXE

Starring JEFF BRIDGES, SAM WATERSTON, ELIZABETH ASHLEY

United Artists

TWIN CINEMA 2

Kimberly Rd. & Eastland Dr.
734 2400

Above all...It's a love story.

Alan James Arkin 'Caan

Freebie and the Bean

FRIDAY AT 7:00-9:05
SATURDAY & SUNDAY AT 12:45-2:50-4:55
7:00 & 9:05

TWIN CINEMA 3

Kimberly Rd. & Eastland Dr.
734 2400

FRIDAY 7:20 & 9:20
SAT. & SUN. 1:20-3:20 5:20-7:20 9:20

"TEN LITTLE INDIANS" IS SCARIER THAN "ORIENT EXPRESS"

—Earl Wilson, Syndicated Columnist

The who's-next whodunit.

AGATHA CHRISTIE'S "TEN LITTLE INDIANS"

AGATHA CHRISTIE'S "TEN LITTLE INDIANS" INTERNATIONAL ALL-STAR CAST
OLIVER REED-ELKE SOMMER-RICHARD ATTENBOROUGH-STEPHANE AUDRIAN-HERBERT LOM-GERT FROBE-MARIA ROMH-ADOLFO CELI-ALBERTO DE MENDOZA
COLOR by Deluxe
AN AMCO EMBASSY RELEASE

MOTOR-VU

Drive-In • Kimberly Rd. At Eastland Dr.
733 6226

AN EVENING WITH LIZ!

OPEN 8 P.M.

Elizabeth Taylor

AT 10:30

"Ash Wednesday"

PLUS 2nd BIG HIT!

ELIZABETH TAYLOR MICHAEL CAIN SUSANNAH YORK

XY & Zee

GRAND-VU

OPEN 8 P.M.

2 GREAT HITS

AND 2nd BIG HIT!

ROGER MOORE JAMES BOND 007

"THE MAN WITH THE GOLDEN GUN"

GEORGE C. SCOTT "BANK SHOT"

The Second Greatest Flyer in the World

ROBERT ROYPOD

BY LINE OF HIS LIPS

WALDO PEPPER

Boysenberry

ORPHEUM

Boysenberry
FRIDAY SATURDAY 7:00 and 9:00 and 1:00
SUNDAY 1:00-3:00

WINDY MILES TILL 9 P.M.

**Downtown & Lynwood
Twin Falls**

Knicks top Rockets to tie NBA series

NEW YORK (UPI)—Jim Barnett came off the bench to ignite late New York Knicks' victory over the Houston Rockets to deadlock their Eastern Conference best-of-three qualifying series at one.

The third and deciding game will be played Saturday night in Houston.

Barnett replaced Earl Monroe in the second quarter after Houston had pulled to within three points at 31-28 and hit for nine points—eight coming on layups—as the Knicks proceeded to build its lead up to 40 points.

Barnett, who finished the game with 15 points, again joined Walt Frazier in the New York comeback with 3:51 left in the third period as the Knicks ripped off eight straight points at the end of the quarter to take an 84-63 lead, the biggest of the night for New York. Barnett had four of those points and passed off to Hawthorne Wings for a dunk

Giants nip Padres 2-0 in 10th

SAN DIEGO (UPI)—Gary Matthews doubled home Bobby Murcer in the 10th inning and later scored himself on an infield out as the San Francisco Giants defeated the San Diego Padres 2-0 in the season opener for both teams Thursday night.

Giants pitcher Jim Rice scattered eight hits and was backed by three timely double plays as he tested Padre hurler Randy Jones who held the Giants scoreless through the first nine innings.

San Francisco's 10th-inning hero was Matthews, who doubled home Murcer in the 10th inning and later scored himself on an infield out as the San Francisco Giants defeated the San Diego Padres 2-0 in the season opener for both teams Thursday night.

Giants pitcher Jim Rice scattered eight hits and was backed by three timely double plays as he tested Padre hurler Randy Jones who held the Giants scoreless through the first nine innings.

San Francisco	San Diego
Matthews 2-0	Jones 0-1
Murcer 1-0	Rice 1-0
... (more stats) (more stats) ...

Philips nip Mets 3-2 in 11th

NEW YORK (UPI)—Thirty-nine-year old Tony Taylor drove in the winning run with a pinch-hit double in the 11th inning Thursday afternoon to deliver a 3-2 victory for the Philadelphia Phillies over the New York Mets.

Philadelphia's 11th-inning hero was Taylor, who drove in the winning run with a pinch-hit double in the 11th inning Thursday afternoon to deliver a 3-2 victory for the Philadelphia Phillies over the New York Mets.

Philadelphia	New York
Taylor 1-0	... (stats) ...
... (more stats) (more stats) ...

Orioles bomb Detroit 10-0

DETROIT (UPI)—Jim Palmer made a three-hitter Thursday and Lee May hit a three-run homer in his first American League at bat to help the Baltimore Orioles open defense of the East American League title with an 11-run victory over the Detroit Tigers.

Palmer made a three-hitter Thursday and Lee May hit a three-run homer in his first American League at bat to help the Baltimore Orioles open defense of the East American League title with an 11-run victory over the Detroit Tigers.

A's rookie blanks Sox

OAKLAND (UPI)—Mike Norris, a skinny, 20-year-old right-hander the Oakland A's hope can fill Jim "Catfish" Hunter's shoes, pitched a threatful shutout in his major league debut Thursday and Reggie Jackson hit a three-run homer in a 9-0 rout of the Chicago White Sox.

Norris, a skinny, 20-year-old right-hander the Oakland A's hope can fill Jim "Catfish" Hunter's shoes, pitched a threatful shutout in his major league debut Thursday and Reggie Jackson hit a three-run homer in a 9-0 rout of the Chicago White Sox.

BEAM
SINCE 1795

Jim Beam
THE WORLD'S FINEST BOURBON

Believe It or Not!
THE U.S.A. IS 19 YEARS OLDER THAN BEAM.

FROM 1795 TO TODAY—FOR 180 YEARS SIX GENERATIONS OF THE BEAM FAMILY HAVE BEEN MAKING THE WORLD'S FINEST BOURBON.

We wish to welcome John Lippert to Abbie Urquhart, Inc. and in our fine service department.

John comes to us with 25 years service experience and specializes in Dorian repairs.

We welcome you to call or come into Abbie Urquhart's and ask for John or any of our other fine technicians.

Our new hours are from 7:30-8:00 weekdays and 7:30-12:00 Noon on Saturday.

Where Competition is Made Not Met.

Abbie Urquhart's
Olds, Buick, AMC
Opel and Mazda
712 Main Avenue South
Twin Falls, Idaho
733-8721

sports

German Shorthair club opens spring trials

The German Shorthair Pointer club of Magic Valley will conduct its spring field trial seven miles south and two and one-half miles west of east-lies this weekend.

The two-day event, opening Saturday, will have competition in open puppy, open derby, open all-age and amateur gun dog. There will be open to all AKC registrable pointing breeds except English pointers and English setters. Open limited gun dog and open gun dog will be open to all AKC registrable pointing breeds.

Judges for the event will be Barney Greener, Burley; Jim Downs, Layton, Utah; Gabe Heter, Meridian, and Tom Doherty, Nampa.

Chukars will be used during the trials.

Schedule of events are 7 a.m. Saturday, open gun dog; 8 a.m., open puppy; followed by open all-age and open derby. Competition resumes Sunday at 7 a.m. with open limited gun dog, followed by amateur gun dog.

Cards' big 8th beats Montreal

ST. LOUIS (UPI)—The St. Louis Cardinals jumped on Montreal reliever Dale Murray for five unearned runs, including a bases-loaded double by Lou Brock in the eighth inning, Thursday to pull out a 7-2 victory over the Expos.

St. Louis' 7-2 victory over Montreal was the Cardinals' eighth win in their last 10 games.

Marsh-led Bruins drop Highland 80-39

Sue Marsh ramped to three individual first places and Twin Falls displayed great strength in the distances Thursday to defeat Highland 80-39 in the eighth round of the Idaho State Fair horse show.

Twin Falls will participate in the Camas County Invitational Saturday at Gooding State's track.

Mushers get double victory

GOODING—The Camas County boys and girls again ran off with team victories against Northside conference competition Thursday.

The musher boys piled up 131 points while the girls amassed 114.

The girls, defending class-B state champions, ran into their biggest test of the season at 10:30 a.m. Saturday when they host a special invitational at Gooding State.

Participating in that event will be Twin Falls, Wood River, Ellet, Glens, Ferry, Gooding, Camas County, Richfield and Gooding State.

Results of Thursday's meet include:

Team	Score
Camas County	131
Northside	114
... (more teams and scores) (more teams and scores) ...

Reds pin third loss on L.A.

CINCINNATI (UPI)—Tony Perez's third hit of the season on an eighth-inning double off Charlie Hough, scored Pete Rose to give the Cincinnati Reds a 7-6 victory over the Los Angeles Dodgers Thursday night.

Dag Carroll, the last of five Red pitchers, blanked the Dodgers the last three innings to pick up the victory, the Reds' third in a row over the Dodgers.

ANNUAL SPRING FIELD TRIALS

SPONSORED BY THE
GERMAN SHORTHAIRED POINTER
CLUB OF MAGIC VALLEY
INCORPORATED

7 Miles South, 2 1/2 Miles West of
East 5 Points, Twin Falls

April 12 & April 13, 1975
7:00 A.M.
Til approximately 6:00 P.M.

PUBLIC IS INVITED TO OBSERVE THESE TRIALS!

Derby misses one unbeaten

ALBANY, Calif. (UPI)—An unbeaten thoroughbred not eligible for the Kentucky Derby was placed in the favorite's role Thursday for the April 15th running of the \$100,000-added California Derby, a race which usually produces the top three-year-olds from the West to run in the second leg of the Triple Crown.

Dusty County, unbeaten in five outings, is the early choice of the oddsmakers for the mile and one-eighth distance at Golden Gate Fields. Trainer Craig Roberts has brought the racer along slowly, racing the bay colt only twice as a two-year-old.

Jerome girls take triangular victory

WENDELL The Jerome girls picked up 11 of the 15 first places and scored heavily in just about all the events to win a triangular track meet Thursday.

Jerome had 78 points, Buhl 42 and Wendell 33.

Team scores: Jerome 78, Buhl 42, Wendell 33.

Individual winners: Jerome's J. Buehner, 100-yard dash; Buhl's J. Buehner, 100-yard dash; Wendell's J. Buehner, 100-yard dash.

TIRE SALE

Ring our Bell

YOURS FREE!

All-new Amoco tire storage bag for you with a snow-tire take-off at any participating Amoco Dealer.

Protect your tires when in storage.

ACT NOW... Limited Edition Offer!

Offer ends 4-30-75

FIBERGLASS BELTED

AMOCO CXV
BIAS BELTED WHITEWALL TIRE

Sperry low-profile tire
Meets department of transportation standards for use in city driving to steady running at turpentine speeds

OUR BEST VALUE IN A BELTED TIRE

\$31.95
\$70.14 plus 2.47 F.E.T. each

REGISTERED KEY PROTECTION PLAN FREE

when you buy any four Atlas or Amoco tires

• LIBERTY BELL DESIGN • AMOCO EXCLUSIVE

Individually numbered and registered to your name. If you lose your keys, order drops in mail, prepaid. Amoco Headquarters has your name and keys. Keys to you free of charge.

The number system protects your home.

ATLAS RADIAL XL

2 Fiberglass Belts
2 Polyester Belts

Radial construction for control in range and greater stability
Double ply tread for extra life
Special tread pattern for extra grip on wet roads
Under all conditions

OUR POPULAR PRICED RADIAL

\$39.00
AR78-13 Tire size
Plus 1.93 F.E.T. each

Identify your participating Dealer by this sign

CHARGE IT with your Amoco, Torch Club or Diners Club credit card

GOODING SUPER SERVICE
142 N. Main
Gooding, Idaho

LLOYDS AMOCO SERVICE
Hagerman, Idaho

SCHOWS AMOCO
6th & Fremont
Rupert, Idaho

OICKS AMOCO
121 S. Main
Ketchum, Idaho

BLUE LAKES AMOCO
308 Shaw-Lakes Blvd. N.
Twin Falls, Idaho

KELLYS AMOCO
476 N. Overland
Burley, Idaho

I.M.J. AMOCO
1841 Addison Ave. East
Twin Falls, Idaho

LARRYS AMOCO
123 N. Broadway
Buhl, Idaho

Choice location to build apartment in Twin Falls. Financing available. 733-9623 or 734-5933.

For sale 10 acre building site south of Jerome. 374-5922

29 Vacation Properties

NEW WOODMONT condominiums in Hailey. Want a convenient location in the Sun Valley area? Try the new Woodmont Condominiums across the street from the airport in Hailey. Furnished or unfurnished. Long or short term rentals. Year around tennis courts. Real estate

WANTED! Lot 1 at Magic Reservoir.
Prefer west side. Write Box L-6, c-
Times-News

30 **Mobile Home**
One 12 x 60 TAMARACK MOBILE
HOME. Already set up in choice
location 733-7446

WE PAY CASH — Blue Book Price for clean, 8 wide, 10 yds. and 13 wide mobile homes, travel trailers, campers, and motor homes. Brown's Mobile Homes. Phone 723-3167.

For rent Security mobile home, 1:
60, three bedroom, fully carpeted,
unfurnished, \$160 month: 324-2754

For sale: 1974 24'x 64' all elect.
Broadmore. Very nice. Three
bedroom, two full baths. Fam-
room Space 86, Lazy J 733-6854

16'x64' mobile home. Equity all
take over payments. New car-
peting. Good condition. 734-4781

1970 custom built camper, 24 x 3
2 bedroom, washer, dryer, air
skirting, porch. 733-3836

For rent or sale, 12 x 60' to
mobile home. Appliances in-
cluded. Phone 734-3339 during d-
ay or 734-2744 evenings and
weekends.

14' x 20' three bedroom, mob-

12 x 60 1973 SKYLINE, skirted, bedroom, carpeted, air conditioned, storage shed, fence, appliances included. Call 324-8255

12 x 64 two-bedroom \$495 down
\$105 a month Hacienda Homes
733-7568

1973-SKYLINE-MOBILE-HOME
bedroom, skirting, air conditioner
carpeted 324-5882

Marlette mobile home, 12 x 60 w
20' Expando, unfurnished exc
appliances, immaculate conditi
set-up in Kimberly. Call after 6
on weekends, 423-4059.

Skirting for mobile homes. \$1
per running foot. Financing
possible. HACIENDA HOMES 7

1970 Biltmore mobile home. 12
64 \$1600 equity and take o
payments 734-6448

1975 GOVERNO
12 x 44
Total Electric

Two Bedroom
Front Living Room
Completely Furnished
\$6295
BROCKMAN'S
MOBILE HOMES

Next to Thiesen Motors
Your Magic Valley Dealers
Prowler Governor
Titan Castridge Doub
wide and Concord Moir
Homes

1975
BROADMOOR

BROADMOOR
14 x 70 2 Bedroom

- ☆ All Electric
- ☆ Complete Carpeting
- ☆ Fully Furnished
- ☆ King Size Bed
- ☆ Walk In Closet
- ☆ Sunken Tub
- ☆ 2 Full Baths

THE MOST IN
LUXURY
for only . . .
\$11,900

M&K MOBILE HOMES
TRADING SALES
734 3440

Small, two-bedroom house in E...
\$75 month. Mostly furnished. Id...
for older, married couple, that li...
yard, garden. 625-5400.

Those little ads in the back of...
paper will save you time...
money! Read them for the...
buys use them to find c...
buyers. 733-0011

UNFURNISHED one-bedroom house. Adults only. No pets. V and sanitation furnished. \$95. 2735

For rent three bedroom furnished house, \$150. Show appointment. Call 733-1892.

LOW COST HOUSING

**BIG WOOD
REALTY**
734-6551 733-49

33

...the excellent
ice Call 829-
O'SERVICE.
Call 607-731-
BUG, private
like dealer 234-
N BUS, new
condition, 423-
good condition,
sale \$650 733-
runs great
omatic trans-
clean \$300

door Mark II
mission good
Call 607-731-
Very low
condition Call
607-211-
Radio
6601
Camper-Van
Some engine
\$3 more \$500
Phone 914-513-
for sale 5,000
Call 642-
sell 1974 VW
excellent con-
19
pendent rear
wheel, new
gallon \$650
anytime

Condition \$900
Washington St.

ment - 1800 cc.
ice box with
734-5921 after 6

N BUG good
good tires, no
baggage rack
ess after 5 p.m.

SALE
FIND A nicer
money! 1774
low mileage
Sailor - Sell it
or 536-6270

-4 Wheel Drives

4 wheel drive,
overhaul, \$600,
trailer, horses
infr-fronero

NEER, V-8, 3
light and a little
oil.

DANGER F-250 1/2
tonight metallic
chrome, slip
racing sliding
and glass top
Painted-Matic
e-4823

's Land Cruiser
e-4440.

eel drive, good
spoke mago,
air window, dual
turbine. 543-4796

Autos For Sale

ULET
on with
Americas
ucks

N
brakes.
53³⁹
Year
500
tinted glass, heat-
on air condi-
and white wall
500
tinted glass,
mission, air
s, and white
CO
tinted glass, AM
conditioning,
radial tires.
THE MALIBU
tinted glass,
mission, air
t, and white
\$1599
et
3-3033

Abby

By Abigail Van Buren
© 1975 by Chicago Tribune-N.Y. News Synd. Inc.

DEAR ABBY: I am 27-years-old and my husband is 31. We've been married for 10 years and have three really nice sons.

Abby, I am a clean, respectable woman, but my home is getting more like a prison every day.

My husband doesn't think I need to leave the house. He doesn't even let me go to church because he doesn't care to go.

I can't belong to any clubs or organizations because my husband thinks a woman's place is in the home and no place else. He wouldn't even let me join the PTA, and our two oldest boys are so ashamed because their teachers have never even met me.

We don't socialize with anybody because my husband says we don't need friends. The only time I get out of the house is when we go marketing together once a week. He handles all the money.

We get into quarrels every time I say I want to go somewhere. Both our families are far away. When I ask him to please let me go down and talk things over, he says there's nothing to talk about. If I talk back to him, I end up with a boxed mouth, a black eye and bruises.



Housewife feels jailed

I mentioned divorce once and he beat me up so bad I could hardly get out of bed for two days. Abby, I can't take the boys and leave because I don't drive and I don't have five dollars of my own. What should I do?

TRAPPED

DEAR TRAPPED: A woman who taken repeated beatings from her husband needs counseling, and badly. The Family Service Agency listed in your phone book offers this confidential, excellent help. And don't worry about not having any money. Their fee is based on your ability to pay. If you have no money, there is no charge. Also, there are laws stating that a man is responsible for the support of his wife and children—no matter what he may say about it. I urge you to get the help you need at once. Good luck and God bless.

DEAR ABBY: I am 13-years-old and could pass for 16. I babysit to earn my own money.

My problem is my mother. She said I can spend my own money on whatever I want as long as it is under \$10. If it costs more than that, I have to get her permission to buy it.

I saw a beautiful ring that costs \$16.95, and I want to buy it. I told my mother about it, and she said that it was probably just a piece of junk. And that I couldn't buy it. Abby, I keep thinking about that ring, and I really want it. Would it be wrong if I bought it and just didn't wear it around the house? My mother never snoops in my drawers.

MAD AT MOM

DEAR MAD: You sound like too nice a girl to be playing hide and sneak. One lie leads to another. Be honest. It's great for your conscience.

CONFIDENTIAL TO "TOO GENEROUS": I don't know what your definition of "generosity" is, but those who give of themselves are not constantly trying to prove their "love" by giving "things."

Everyone has a problem. What's yours? For a personal reply, write to ABBY: Box No. 69700, L.A., Calif. 90069. Enclose stamped, self-addressed envelope, please.

For Abby's booklet, "How to Have a Lovely Wedding," send \$1 to Abigail Van Buren, 132 Lanky Dr., Beverly Hills, Calif. 90212. Please enclose a long, self-addressed, stamped 10¢ envelope.

bridge

Antunes makes the book play

NORTH
▲ 552
♥ K J 6
♦ A 8 8
♠ Q 8 4

WEST
▲ 94
♥ A 9 7
♦ Q 7 5 4
♠ K J 5

EAST
♥ Q 10 3
♦ 10 8 4
♠ J 10 3

SOUTH (D)
▲ K J 11
♥ Q 5 3
♦ K 6 2
♠ 9 2

North-South vulnerable

West North East South
Pass 2▲ Pass 2▲
Pass 3▲ Pass 3▲
Pass Pass
Opening lead — 10

up and he led a second low heart. Unfortunately for his purposes, Antunes had counted to nine, assuming that South held the heart-queen, as was most likely. So he rose with his ace of hearts.

Then he made the book play of the jack of clubs as written up many times in this and other bridge columns.

This is the only club he could have led to bring in four club tricks, but declarer had no defense against it. Actually, he covered with the queen. East took his ace, led a club back to West's king and scored the two final tricks with the 10 and seven.

W-CARD Sense

The bidding has been: 11

West North East South

Pass Q▲ Pass 3▲
Pass 3▲ Pass 2
Pass 3▲ Pass 2

What do you do now?
A — Bid three notrump. You do have heart control and if you bid three spades, your partner may not be able to go to notrump.

TODAY'S QUESTION
Your partner continues to four spades. What do you do now?
Answer Tomorrow

Send \$1 for JACOBY MODERN book to "Win at Bridge" (160 pgs. newspaper) P.O. Box 489 Radio City Station New York, N.Y. 10019

(NEWSPAPER ENTERPRISE ASSN.)

By Oswald & James Jacoby

Who says that the so-called "Book Hands" don't come up all the time? Here is one from the European championships.

North scraped the bottom of the barrel with his two-club response, but felt that he had to make another bid. South might well have rested in three spades, but he did go on to three notrump.

Manuel Antunes of Portugal made his normal opening lead of the four of diamonds. South won in his hand, led a heart to dummy's king and a spade back to his jack.

Business was really looking



DAN RITCHIE



JIM WRIGHT

Delegates selected

EDEN — Dan Ritchie and Jim Wright, Valley High School Juniors, have been selected to attend Gen. Boys State in Boise June 1-7.

They are being sponsored by American Legion Post No. 82, Eden.

Ritchie, son of Mr. and Mrs. James Ritchie, third is student body vice president and has served as freshman class president and sophomore representative on the student council.

He is a member of the

National Honor Society, Music Honor Society and "V" Club and has participated in football, basketball and track.

Wright is the son of Mr. and Mrs. Albert Wright, Hazelton. He is vice president of the FFA and junior class. He has been an active officer in FFA and has placed in the district FFA public speaking contests for two years.

He is a member of the annual staff and "V" Club, participating in football, wrestling and track.

Wedding date set

WENDELL — Mr. and Mrs. Walter Stuechman-Wendell announce the engagement and forthcoming marriage of their daughter, Cynthia Jan, to Clifton Lee Harris, son of Mr. and Mrs. Willie C. Harris.

Burley Stockham is a 1973 graduate of Wendell High School and attended Idaho State University, school of vocational-technical education, secretarial occupations, and received her certificate there. She is employed as receptionist at Tupperware Co. in Jerome.

Harris was a 1972 graduate of Burley High School and is attending Idaho State University, school of vocational-technical education, electronics technology, and will receive his certificate this spring.

A May 16 wedding is planned at the Wendell LDS Church.

Omicron holds meet

TWIN FALLS — Omicron Chapter of Beta Sigma Phi held a regular meeting Wednesday night at the home of Mrs. Cheryl King.

Mrs. Karen Heidemann was co-hostess. Guest speaker Mrs. Wilma Routh spoke on her recent trip to the Caribbean, showing slides of the area.

Spaces are still available for the giant garage sale April 19 at the Immanuel Lutheran Church. The sale will be in the church parking lot between 9 a.m. and 5 p.m.

Tickets for spaces at \$5 each are available to interested persons or organizations. Ticket proceeds will be donated to the Larry EK Fund. Omicron Chapter is in charge of advertising and cleanup. In case of bad weather the sale will be in the Presbyterian Church basement. Further information may be obtained from Carol Call, 731-9030; Karen Heidemann, 731-9144; or Mike Yost, 734-2990.

Officers installed

TWIN FALLS — Beulah Sweet, marshal, installed new officers of Unity Club during a meeting Wednesday at the home of Mrs. Robert Smith.

Mrs. Earl O'Harrow was assistant hostess.

Newly installed officers include: Mrs. O'Harrow, president; Mrs. Carol Boyd, vice president; Mrs. Max Vanaunder, secretary; and Mrs. James Messersmith, treasurer.

Roll call was answered with a surprise good deed. A resume of club activities for the past year was given by the secretary. Reports of the courtesy fund and treasurer were also given.

New yearbooks were distributed. A donation of \$10 was made to the Heart Fund. Mrs. Leland Britton won the white elephant. Mrs. O'Harrow read an article. Pearl Buchanan also read an article.

The May meeting will be at the home of Esther Noble with Inez Floyd as assistant hostess.

Grange meets

TWIN FALLS — Charles Regua was installed gatekeeper at a meeting of Twin Falls Grange No. 216 Wednesday night.

He replaced Kurt Brownwert who resigned the position.

Mr. and Mrs. Wayne Barney were re-instated as Grange members. Members had a hamburger supper preceding the meeting.

The program consisted of humorous readings given by Mrs. Marvin Custer and Elton Fessenden. Mrs. Custer played a medley of harmonica tunes.

There will be a box social at 7 p.m. April 18 at the Grange Hall.

Valley favorites

MRS. CLAIRE MAJOR
P14 Michigan, Gooding

FRENCH BREAD

1 pkg yeast, dissolve in 1 cup warm water
1 cup flour
2 1/2 teaspoons salt
Spoon the flour lightly into the cup and scrape the excess off the top. Do not sift. Put the flour and salt in a large bowl. Make a well in the center and add one and one-fourth cups warm water and the dissolved yeast.

Stir all the above with a folding motion, using a rubber scraper. When thoroughly mixed, turn the dough out onto a floured board. Let it rest three to four minutes while washing and drying the bowl used for mixing. Then knead for about four or five minutes. Let the bread rest another minute and knead it one more minute. It will be fairly smooth, but a little sticky.

Place the bowl in a warm place, about 80 degrees and let the bread rise for three to five hours. The bowl should be covered with a piece of plastic wrap first and a towel over that. The bread will triple in size.

After rising, turn the bread onto a floured board and carefully fold it over, taking out the air bubbles. Return to the bowl, cover as before and let rise about one and one-half to two hours, until double in bulk.

Turn onto flour board and cut into desired number of pieces. One large round loaf, three baguettes or six to eight individual loaves.

Shape into round balls and let stand five minutes with plastic cover. Fold the pieces into desired shape on floured board, making sure all air

bubbles are removed. Place on cookie sheets which have been lightly sprinkled with cornmeal. Set loaves 1 1/2 to three inches apart. Take the flour and rub flour into it so it will not stick to the bread. Cover the bread with the towel first and then the plastic. Let rise until double, one and one-half to two hours.

Preheat oven to 350 degrees. When loaves have risen, slash diagonally three times, being careful not to deflate it. Moisten top and sides of the bread with spray or puffy brush. Bake for three minutes, re-moisten and cook three more minutes, repeating twice for a total of four moistenings.

Let cook 10 to 20 minutes more, depending on size. Remove from oven and stand up to cool. Flavor improves with one to two hours resting. May be frozen after cooling.

The Times-News will pay \$5 each week for Magic Valley Favorites. If you have a favorite recipe, just mail it to the Recipe Department, Women's Page Editor. The recipe becomes the property of The Times-News and cannot be returned.

THE BLACK WHALE INN

Don't be late for lunch... we open 11:30!

OPEN EVENINGS

220 Idaho Ave. N Twin Falls

briefs

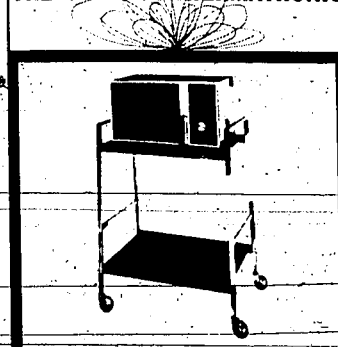
TWIN FALLS — Twin Falls County, Pomona Grange will meet at 8:30 p.m. Saturday at Jefferson School. The Kimberly Grange Hall. Those attending are asked to bring sandwiches, cake or cookies.

JEROME — The Rutlens and

Boys will hold its annual April Flop Square Dance at 8:30 p.m. Saturday at Jefferson School. A ham dinner will be served after the dance.

TWIN FALLS — The Amoma class of the First Baptist Church will meet Monday at 2 p.m. in the church parlor.

Give Her The Gift of A Little Extra Time THERMADOR'S THERMATRONIC



It's the portable microwave oven with a browning element. Cooks a 5 lb. roast in 25 minutes and browns it perfectly. Cook an entire meal in 1/2 the usual time. See this handsome oven demonstrated.

CHANDLERS
1330 FILM AVE. EAST — TWIN FALLS — 734-6732

We can help you enjoy retirement

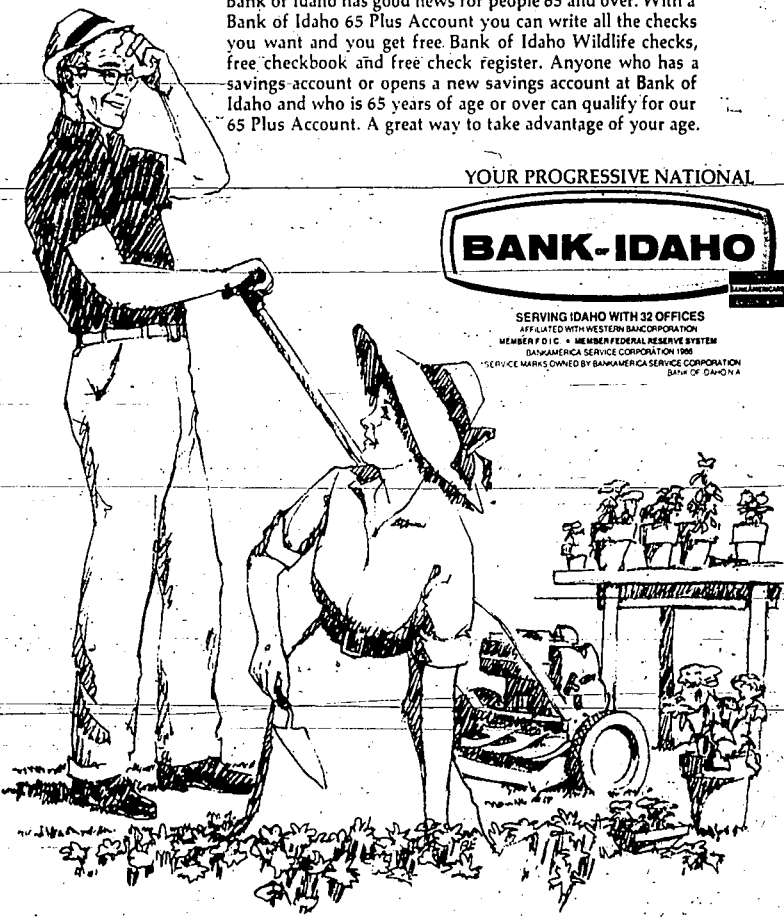
With a 65 Plus Account

Bank of Idaho has good news for people 65 and over. With a Bank of Idaho 65 Plus Account you can write all the checks you want and you get free Bank of Idaho Wildlife checks, free checkbook and free check register. Anyone who has a savings account or opens a new savings account at Bank of Idaho and who is 65 years of age or over can qualify for our 65 Plus Account. A great way to take advantage of your age.

YOUR PROGRESSIVE NATIONAL



SERVING IDAHO WITH 32 OFFICES
AFFILIATED WITH WESTERN BANK CORPORATION
MEMBER OF C. C. MEMBER FEDERAL RESERVE SYSTEM
BANKAMERICA SERVICE CORPORATION 1980
SERVICE MARKS OWNED BY BANKAMERICA SERVICE CORPORATION
STATE OF CALIFORNIA



T-N Phones 733-0931
(Or use our toll-free lines)

Walkathon set Saturday

By GEORGE WILEY
Times-News writer

TWIN FALLS — As many as 600 children and adults are expected to participate in the annual Twin Falls County March of Dimes Walkathon Saturday.

Among the participants in the walkathon will be Peggy Morgan Scholl, a polio victim who will travel the last 5 miles of the scheduled 20-mile hike in a wheelchair.

Those participating in the walkathon are attempting to raise money for the national March of Dimes Foundation and for local March of Dimes projects.

March of Dimes was organized about 35 years ago to fund research and provide treatment for polio. With the development of polio vaccines and the virtual elimination of the disease in the United States, the March of Dimes has concentrated its efforts in the last decade on a fight against birth defects.

Birth defects cripple about 250,000 Americans annually and result in the death of about 60,000 children and adults.

Last year, about 175 persons participated in the Twin Falls County March of Dimes Walkathon, with pledges from sponsors bringing about \$7,800 for the clinical research, immunization, prenatal care and public health education programs sponsored by the national foundation and its local chapters.

According to Soren Andersen, Twin Falls County March of Dimes chairman, at least 300 and possibly 500 walkers are expected to participate this year.

Each walker is responsible for arranging his or her own sponsorship for the march, with pledges ranging from five cents to \$100 or more per mile.

Prizes will be awarded to those walkers bringing in the most donations. Top prize is a new television set donated by Chandler's Twin Falls.

The 20-mile trek will begin about 9 a.m. at Twin Falls City Park. Registration of hikers will begin about 8 a.m.

The march will follow a route through the western section of downtown Twin Falls and north to Pole Line Road. Marchers will then go east on Pole Line to Eastland and south on Eastland to Falls. They will continue east on Falls to the mile road east of the Shoshone Falls grade.

From there the marchers will travel south to Kimberly Road and then west on Kimberly Road back to Twin Falls. The march will terminate at McDonald's hamburger stand on Blue Lakes Boulevard where hikers will be treated to free cold drinks and a hamburger.

Mrs. Scholl, who will join the last leg of the trip in her wheelchair, was paralyzed from the neck down by polio at the age of 13 in 1950. After spending five months in an iron lung and after several years of rehabilitative treatment under March of Dimes sponsorship, she was able to breathe for herself and eventually to regain partial use of her arms and hands.

The walkathon will be Mrs. Scholl's first. She has participated for several years in March of Dimes fund raisings but has never before participated in a walkathon.

She decided to participate, she said, "to do for birth defects what has already been done to wipe out polio."

Hikers participating in the Saturday march are cautioned to wear adequate clothing which is not too warm and to bring appropriate footwear.

Anyone wishing to sponsor Mrs. Scholl or any of the other hikers should call 734-6364.



Saturday marchers

PEGGY Morgan Scholl, crippled by polio at the age of 13, will be among the participants Saturday in the annual Twin Falls County March of Dimes fund-raising Walkathon. Mrs. Scholl will join in the last five miles of the scheduled 20-mile trek. Her wheelchair will be pushed by John Angermeier, who has worked with Mrs. Scholl for more than 20 years in March of Dimes fund-raising programs.

Auxiliary head in TF.

TWIN FALLS — Mrs. Maurice Kubby, El Paso, Tex., president of the National American Legion Auxiliary, will arrive in Twin Falls this afternoon for a state meeting of the organization. Mrs. Kubby will address a banquet Saturday at 7:30 p.m. in the Blue Lakes Inn. During Saturday she will be participating in a fourth and fifth district sponsored program of workshops and meetings.

Sessions begin at 10 a.m. with registration followed by field service orientation courses at 11 a.m. to acquaint auxiliary officers and members with national policies and projects.

At 2 p.m. a joint legion and auxiliary meeting will open. Following the joint meeting the districts will separate into respective sessions.

A reception at 6 p.m. will honor Mrs. Kubby. A number of other auxiliary officials, including national auxiliary secretary, Doris Anderson, Indianapolis, Ind., will attend.

4th colt stolen

TWIN FALLS — Every spring for four years now, Bud Prescott has had a small colt stolen from his pasture. Prescott raises Shetland and Pony of America ponies. This year the theft occurred sometime Wednesday night or early Thursday morning, Prescott said. Missing is a 5-day-old sorrel POA colt with a white blanket over the rump, similar to the Appaloosa breed. Prescott resides on the Shoshone Falls road.

Prescott said the infant colt was in the pasture with its mother Wednesday afternoon up to the morning he found it missing and the mother running up and down the fence in a fruitless search for her baby.

Usually, Prescott said, the first foal of the year disappears but this year four arrived about the same time. The missing one is one of the best and the most colorful of the group. He estimated his loss at about \$200.

The Twin Falls sheriff's office is investigating the theft and anyone with information about the missing colt is asked to contact Prescott or the sheriff's office.

The POA's are only slightly larger than a Shetland pony and can be carried away in an automobile. The one taken Thursday or Wednesday night is so young it would require bottle feeding to survive, he said.

Burglary probed

TWIN FALLS — A burglary at the Episcopal Church of the Ascension, 210 Blue Lakes Blvd. N., was being investigated this morning by Twin Falls city police.

Entry was gained by forcing a door. Inside the building burglars ransacked the church chapel and the office of Rev. Albert Allen.

Officers said a number of miscellaneous items, including office equipment and religious articles, were taken from the church and school areas of the building. Investigation is continuing.

Favorable nod given to P.U.D.

TWIN FALLS — The first planned unit development (PUD) to be introduced in Twin Falls County received favorable action by the county planning and zoning board Thursday night.

The PUD was proposed by Regal Homes Inc., to be located on State Highway 74 across from the Labor Center. It will consist of 64 units in a townhouse-type development. Following a public hearing on the request, the board voted to recommend acceptance of the final plat to the Twin Falls County commissioners.

Only comments during public hearing were made by a farm owner in the area who felt children and dogs from the townhouse development would be unsuitable to agricultural operations in the area.

Another public hearing was held on a proposed zone change on Blue Lakes Boulevard South from Creed's Crossing to Orchard Drive. This area includes the Grange Hall, canning kitchen and several other commercial and professional type establishments.

A request had been received for rezoning the Littlefield property to commercial and as a result the zoning board called for consideration of the entire area. Board members voted to leave the zone as residential agricultural, however, after a number of property owners objected to a zone change.

The Littlefield property will be considered separately if another request is submitted. Ed

Woods, zoning administrator, said.

The Echo Lake subdivision, proposed for land near the Twin Falls-or-Snake River, received approval of the zoning board. The group will recommend approval by the county commissioners of the final plat including 38 building lots of two acres each.

The development is proposed on property owned by Bill Black, Twin Falls, and Lynn Rose of Nevada. Keith Sligar is the developer and Mike Gray the realtor. Woods explained this is on land included in the Canyon Rim Advisory study but the plat was first approved in 1973 prior to formation of the advisory board.

Zoning and planning board members meet next on May 8 when they will consider a proposed new mobile home regulation for the county and hold a public hearing on the county master highway plan.

Woods said the highway plan which designates county roads which will be designated major highways or major or minor collector routes has already drawn some objection.

People are not opposed to the setback requirements which is the main purpose for designation at this time, he said, but rather to a designation of a major collector route adjoining their property.

The master highway plan is necessary if the highway districts in the county are to qualify for future federal and state funds for road improvements.

Blaine planners reject 'triangle' rezone request

By BART QUESNELL
Times-News writer

HAILEY — Boise developer Bart Ballantyne was stymied Thursday night in his efforts to rezone portions of the Bellevue Triangle to a higher density.

All but one member of the Blaine County Planning and Zoning Commission voted to reject the request. Ballantyne was seeking a rezone change on 340 acres west of US Highway 93 and 455 acres east of US Highway 93, immediately south of Bellevue.

Currently most of the land is zoned A-1, or one unit per five-acre density. The A-3 classification would have allowed one unit per acre.

Ballantyne has 7,120 acres total on both sides of US Highway 93. He said he would leave 1,325 acres on the east side of the highway on the Silver Sun Ranch in an A-1 classification and reduced the density on that land "himself, voluntarily if the reclassification for the other land was approved."

Ballantyne would have been allowed to construct 1,095 units under the proposed reclassification, including a planned residential unit development.

The Bellevue City Council gave its denial recommendation to the commission Thursday, before the vote, although the city has no zoning jurisdiction on country land.

According to the Blaine County ordinance, no application for reclassification of any property

for a variance or conditional use which has been denied by the commission can be submitted in the same form for at least a year.

Ballantyne may be able to come in under a plan to rezone residential development (P.R.U.D.), however, if an ordinance establishing a P.R.U.D. in A-1 lands is adopted by the county commission.

The commission tabled a request by McCulloch Properties Inc. to change nearly 1500 acres in Democrat Gulch, west of Hailey from an A-1 designation to an A-2 designation, with 23 acres to be changed to A-3.

McCulloch Properties, sensing the commission's mood about rezoning had requested the tabling action just days ago. Stephen Bolter, representing McCulloch Properties, said McCulloch requested the tabling action until they could see the effects of a proposed P.R.U.D. ordinance in A-1 zones.

Presently a P.R.U.D. is not allowed in A-1, but the planning commission has given tentative approval to revise the ordinance.

County officials and commission members have suggested the proposed P.R.U.D. in A-1 zones cannot be associated in any way with present developments. Tom Campbell, Blaine County prosecutor, has told the commission they may be on shaky legal ground if they approve the ordinance before voting on the applications. Contract zoning, he said, is against the law.

Rexburg youth honored by FFA

By CRICKET BIRD
Times-News writer

TWIN FALLS — A 17-year-old Rexburg youth was named Star State Farmer of the Idaho Future Farmers of America during special ceremonies Thursday at the FFA leadership conference here.

Juan Oldham, son of Mr. and Mrs. Reed Oldham, took the

top honors among the eight district Star Farmers.

Dr. Roy E. Trubey, state superintendent of public instruction, addressed the conference Thursday morning, praising FFA for its goal-oriented approach.

More than 700 participants have been meeting at the College of Southern Idaho since Wednesday for the 44th annual conference. The conference is set to close today with business sessions and election of new state officers.

Second place in the Star State Farmer competition went to Jeff Hironaka, Welded, and third place to Duane Uptmor, Meridian.

Don Sline, Emmett, was selected as State Star Agribusinessman. The son of Mr. and Mrs. George Gillham,

Sline's instructor is Clarence Beckman. Both Sline and Oldham were awarded \$200 from the National FFA Association and a special plaque from the Idaho FFA Association.

Selected as District Star Farmer for the East Magic Valley district was Jeff Chaburn, a junior at Declo High School, the son of Mr. and Mrs. Jim Chaburn, Albion. Jeff has been the chairman of two chapter committees and has been active in district and state judging contests.

For his supervised farming program, Jeff has the responsibility for 15 registered Simmental and live Herefords.

District Star Farmer for West Magic Valley was John Moody, a senior at Gooding

High School. The son of Mr. and Mrs. George Moody Jr., he has served as chapter reporter, secretary and president, district sentinel, and as committee member on the chapter and state level.

For his farming program, John manages nine head of cattle and 10 acres of mixed grain.

At the annual banquet Thursday evening at the Holiday Inn, honorary State Farmer Degrees were presented to Charlie Watt, Twin Falls, the owner of Gem State Welder's Supply, and to Richard Rydall, Twin Falls, manager of radio station, KTFI, for the special interest and services to agriculture and to the FFA program.

Wayne Liss, an ag-ed teacher at Hagerman, also received the honorary degree.

Insurance directive eyed

BOISE (UPI) — State directors of insurance and law enforcement are considering a temporary directive that will enable insurance companies to meet a July 1 deadline for motor vehicle insurance.

After July 1 owners of all cars and pickup trucks under 8,000 pounds must show their assessors a certificate proving they have liability insurance before they can be registered in Idaho.

Insurance companies have complained that they cannot devise such a certificate and get it into their computer systems in time to meet the deadline. In addition, eight counties which now have successful registration-by-mail programs fear the requirement may scuttle their programs.

Statement on N-waste scrapped after criticism

(Continued from p. 1)

ERDA apparently decided to write a new impact statement because the old statement was criticized as being incomplete. Many people said the statement concentrated more on the technical problems of handling the wastes than on the potential environmental impact of the project.

ERDA administrator Dr. Robert C. Seamans, in an announcement due for release today, says the old statement "was limited to operational matters under the control of the operating side of the AEC, which is now part of ERDA."

The new statement will include "all environmentally significant aspects of the overall federal strategy for disposition of spent fuel from

commercial nuclear reactors, including the steps from fuel reprocessing through permanent disposal of the radioactive wastes," according to Seamans.

In an apparent conciliatory move, ERDA also will invite the Nuclear Regulatory Commission (NRC) to "participate in the preparation" of the new impact statement. Seamans says the NRC is the other new agency that was created when the AEC was abolished. It acts as a federal watchdog over nuclear power-related projects.

Under the interim storage plan, high-level and transuranium-contaminated radioactive wastes will be stored at a site until a permanent disposal site is designated by ERDA. No timetable has been given for establishing the permanent disposal site.

today in brief

Friday, April 11, 1975

Oratorical contest Saturday

TWIN FALLS — The annual district Optimist Zone Oratorical contest will begin at 10:30 a.m. Saturday in the mini-auditorium at the College of Southern Idaho.

A zone meeting will be conducted at 1 p.m. at the mini-auditorium and trophies will be presented to winning speakers during the meeting.

Plans will be made for the spring bicycle rodeo May 10 at Harmon Park.

Church quotes Pentagon figures

WASHINGTON (UPI) — Sen. Frank Church, D-Idaho, said Thursday the Pentagon has told him between \$5 billion and \$10 billion in American-supplied military equipment has been lost by the South Vietnamese armed forces.

Church referred to the figures in a televised interview following President Ford's state of the world message to Congress.

2 Pocatello brothers arrested

POCATELLO, Idaho (UPI) — City police have arrested two Pocatello brothers — one for jumping bail and the other for harboring a fugitive — after an investigation by the FBI.

John W. Burns, the special agent in charge of the Montana-Idaho division FBI, announced the arrests Thursday of Michael Lee Deigel, 28, and his brother, Rumlod Eric Deigel, 27.

Grand jury system researched

BOISE (UPI) — Attorney General Wayne L. Kidwell is researching ways to revitalize Idaho's 110-year-old grand jury system and bring it into step with contemporary needs.

"The public occasionally needs a vehicle to take investigative matters outside of the regular system," Kidwell said. The grand jury can do this. People have an unfortunate but sometimes justified distrust of public officials."

Sentence date set

BOISE (UPI) — Fourth District Judge Marion J. Callister will sentence William G. Reimer, a Boise naturopath, May 12 for practicing medicine without a license and illegally dispensing prescription drugs.

Symms co-sponsors Liberty Amendment

BOISE (UPI) — Rep. Steve Symms, R-Idaho, and two colleagues are co-sponsoring the Liberty Amendment, which would shield the federal income tax and prohibit the government from competing with private business.

In a story by reporter Rod Sandeen, the Idaho Statesman reported today that Symms is doing so to focus attention on what the congressman calls the "most dictatorial, bureaucratic, harassing agency of the federal government."

Camper shell stolen

TWIN FALLS — Theft of a small pickup truck camper shell valued at \$361 was reported to Twin Falls police Wednesday. Earl Garry, 129 Wisconsin St., told officers the item was taken from his home sometime during the day.

Tim Clagg, Church of God, notified police of damage to the church at 511 Second Ave. E. Wednesday evening. He said one large chapel window and two others at the rear of the church were broken out by someone throwing large rocks.

He estimated the damage at \$200.

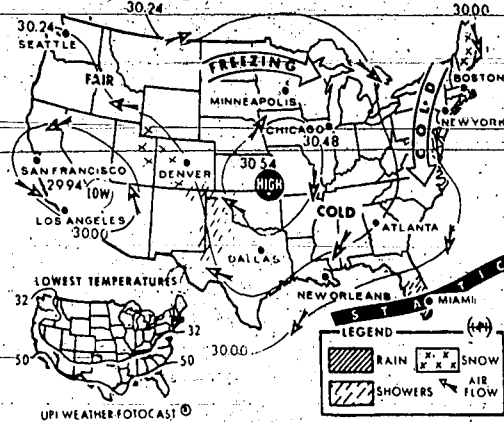
Idaho Temperatures

today's weather

National Temperatures

E. Gem snow survey posted

	Max.	Min.	Pcp.
Aberdeen	41	26	
Boise	52	32	.04
Buhl	48	26	
Burley	50	29	
Caldwell	48	28	.11
Castelford	49	28	Tr
Elgin	48	26	
Flora	47	26	
Gooding	50	29	
Grangeville	52	31	.10
Hagerman	57	26	
Homedale	48	30	.32
Idaho Falls	51	26	Tr
Jerome	49	26	
Kimberly	50	26	
King Hill	48	28	
Kuna	48	27	.02
McCall	46	13	
Mountain Home	56	29	
Lewiston	59	33	
Parma	46	29	.31
Pocatello	47	27	
Preston	50	30	
Rupert	48	27	
Salmon	48	21	M
Soda Springs	40	27	
West Yellowstone	37	M	M



	High	Low	Pcp.
Albany	49	24	
Albuquerque	57	37	
Alma	66	51	.05
Bismark	39	24	.01
Boston	54	35	
Burlington	70	53	.31
Charlotte	70	53	.31
Chicago	38	34	
Cincinnati	41	38	
Cleveland	43	36	
Dallas	63	52	.14
Denver	46	33	.07
Des Moines	39	30	
Detroit	47	34	
Fairbanks	37	28	
Helena	36	16	
Honolulu	79	65	
Indianapolis	56	39	
Jackson	46	30	
Kansas City	63	50	
Las Vegas	63	50	
Miami	82	76	
Milwaukee	44	22	
Minneapolis	44	22	
New Orleans	74	62	.62
New York	58	35	
Oklahoma	59	39	
Omaha	43	29	
Philadelphia	49	31	
Phoenix	64	46	
Pittsburgh	52	27	
Portland, Me.	47	28	
Portland, Ore.	64	37	
Reno	57	36	
Richmond, Va.	57	36	
St. Louis	58	36	
Salt Lake City	50	32	
San Diego	65	48	
San Francisco	61	42	
Seattle	61	42	
Spokane	54	32	
Washington	58	40	

IDAHO FALLS — Arthur L. Larson, Snake River watermaster, has released the snow survey report for the end of March 1975.

Stations reporting give snow depth, water content, content a year ago and the 1958-72 average in inches and the per cent of average.

Arizona, 70.2 to 26.1, 19.4; A-1, 40.0; A-2, 49.4; A-3, 41.6; A-4, 40.0; A-5, 40.0; A-6, 40.0; A-7, 40.0; A-8, 40.0; A-9, 40.0; A-10, 40.0; A-11, 40.0; A-12, 40.0; A-13, 40.0; A-14, 40.0; A-15, 40.0; A-16, 40.0; A-17, 40.0; A-18, 40.0; A-19, 40.0; A-20, 40.0; A-21, 40.0; A-22, 40.0; A-23, 40.0; A-24, 40.0; A-25, 40.0; A-26, 40.0; A-27, 40.0; A-28, 40.0; A-29, 40.0; A-30, 40.0; A-31, 40.0; A-32, 40.0; A-33, 40.0; A-34, 40.0; A-35, 40.0; A-36, 40.0; A-37, 40.0; A-38, 40.0; A-39, 40.0; A-40, 40.0; A-41, 40.0; A-42, 40.0; A-43, 40.0; A-44, 40.0; A-45, 40.0; A-46, 40.0; A-47, 40.0; A-48, 40.0; A-49, 40.0; A-50, 40.0; A-51, 40.0; A-52, 40.0; A-53, 40.0; A-54, 40.0; A-55, 40.0; A-56, 40.0; A-57, 40.0; A-58, 40.0; A-59, 40.0; A-60, 40.0; A-61, 40.0; A-62, 40.0; A-63, 40.0; A-64, 40.0; A-65, 40.0; A-66, 40.0; A-67, 40.0; A-68, 40.0; A-69, 40.0; A-70, 40.0; A-71, 40.0; A-72, 40.0; A-73, 40.0; A-74, 40.0; A-75, 40.0; A-76, 40.0; A-77, 40.0; A-78, 40.0; A-79, 40.0; A-80, 40.0; A-81, 40.0; A-82, 40.0; A-83, 40.0; A-84, 40.0; A-85, 40.0; A-86, 40.0; A-87, 40.0; A-88, 40.0; A-89, 40.0; A-90, 40.0; A-91, 40.0; A-92, 40.0; A-93, 40.0; A-94, 40.0; A-95, 40.0; A-96, 40.0; A-97, 40.0; A-98, 40.0; A-99, 40.0; A-100, 40.0; A-101, 40.0; A-102, 40.0; A-103, 40.0; A-104, 40.0; A-105, 40.0; A-106, 40.0; A-107, 40.0; A-108, 40.0; A-109, 40.0; A-110, 40.0; A-111, 40.0; A-112, 40.0; A-113, 40.0; A-114, 40.0; A-115, 40.0; A-116, 40.0; A-117, 40.0; A-118, 40.0; A-119, 40.0; A-120, 40.0; A-121, 40.0; A-122, 40.0; A-123, 40.0; A-124, 40.0; A-125, 40.0; A-126, 40.0; A-127, 40.0; A-128, 40.0; A-129, 40.0; A-130, 40.0; A-131, 40.0; A-132, 40.0; A-133, 40.0; A-134, 40.0; A-135, 40.0; A-136, 40.0; A-137, 40.0; A-138, 40.0; A-139, 40.0; A-140, 40.0; A-141, 40.0; A-142, 40.0; A-143, 40.0; A-144, 40.0; A-145, 40.0; A-146, 40.0; A-147, 40.0; A-148, 40.0; A-149, 40.0; A-150, 40.0; A-151, 40.0; A-152, 40.0; A-153, 40.0; A-154, 40.0; A-155, 40.0; A-156, 40.0; A-157, 40.0; A-158, 40.0; A-159, 40.0; A-160, 40.0; A-161, 40.0; A-162, 40.0; A-163, 40.0; A-164, 40.0; A-165, 40.0; A-166, 40.0; A-167, 40.0; A-168, 40.0; A-169, 40.0; A-170, 40.0; A-171, 40.0; A-172, 40.0; A-173, 40.0; A-174, 40.0; A-175, 40.0; A-176, 40.0; A-177, 40.0; A-178, 40.0; A-179, 40.0; A-180, 40.0; A-181, 40.0; A-182, 40.0; A-183, 40.0; A-184, 40.0; A-185, 40.0; A-186, 40.0; A-187, 40.0; A-188, 40.0; A-189, 40.0; A-190, 40.0; A-191, 40.0; A-192, 40.0; A-193, 40.0; A-194, 40.0; A-195, 40.0; A-196, 40.0; A-197, 40.0; A-198, 40.0; A-199, 40.0; A-200, 40.0; A-201, 40.0; A-202, 40.0; A-203, 40.0; A-204, 40.0; A-205, 40.0; A-206, 40.0; A-207, 40.0; A-208, 40.0; A-209, 40.0; A-210, 40.0; A-211, 40.0; A-212, 40.0; A-213, 40.0; A-214, 40.0; A-215, 40.0; A-216, 40.0; A-217, 40.0; A-218, 40.0; A-219, 40.0; A-220, 40.0; A-221, 40.0; A-222, 40.0; A-223, 40.0; A-224, 40.0; A-225, 40.0; A-226, 40.0; A-227, 40.0; A-228, 40.0; A-229, 40.0; A-230, 40.0; A-231, 40.0; A-232, 40.0; A-233, 40.0; A-234, 40.0; A-235, 40.0; A-236, 40.0; A-237, 40.0; A-238, 40.0; A-239, 40.0; A-240, 40.0; A-241, 40.0; A-242, 40.0; A-243, 40.0; A-244, 40.0; A-245, 40.0; A-246, 40.0; A-247, 40.0; A-248, 40.0; A-249, 40.0; A-250, 40.0; A-251, 40.0; A-252, 40.0; A-253, 40.0; A-254, 40.0; A-255, 40.0; A-256, 40.0; A-257, 40.0; A-258, 40.0; A-259, 40.0; A-260, 40.0; A-261, 40.0; A-262, 40.0; A-263, 40.0; A-264, 40.0; A-265, 40.0; A-266, 40.0; A-267, 40.0; A-268, 40.0; A-269, 40.0; A-270, 40.0; A-271, 40.0; A-272, 40.0; A-273, 40.0; A-274, 40.0; A-275, 40.0; A-276, 40.0; A-277, 40.0; A-278, 40.0; A-279, 40.0; A-280, 40.0; A-281, 40.0; A-282, 40.0; A-283, 40.0; A-284, 40.0; A-285, 40.0; A-286, 40.0; A-287, 40.0; A-288, 40.0; A-289, 40.0; A-290, 40.0; A-291, 40.0; A-292, 40.0; A-293, 40.0; A-294, 40.0; A-295, 40.0; A-296, 40.0; A-297, 40.0; A-298, 40.0; A-299, 40.0; A-300, 40.0; A-301, 40.0; A-302, 40.0; A-303, 40.0; A-304, 40.0; A-305, 40.0; A-306, 40.0; A-307, 40.0; A-308, 40.0; A-309, 40.0; A-310, 40.0; A-311, 40.0; A-312, 40.0; A-313, 40.0; A-314, 40.0; A-315, 40.0; A-316, 40.0; A-317, 40.0; A-318, 40.0; A-319, 40.0; A-320, 40.0; A-321, 40.0; A-322, 40.0; A-323, 40.0; A-324, 40.0; A-325, 40.0; A-326, 40.0; A-327, 40.0; A-328, 40.0; A-329, 40.0; A-330, 40.0; A-331, 40.0; A-332, 40.0; A-333, 40.0; A-334, 40.0; A-335, 40.0; A-336, 40.0; A-337, 40.0; A-338, 40.0; A-339, 40.0; A-340, 40.0; A-341, 40.0; A-342, 40.0; A-343, 40.0; A-344, 40.0; A-345, 40.0; A-346, 40.0; A-347, 40.0; A-348, 40.0; A-349, 40.0; A-350, 40.0; A-351, 40.0; A-352, 40.0; A-353, 40.0; A-354, 40.0; A-355, 40.0; A-356, 40.0; A-357, 40.0; A-358, 40.0; A-359, 40.0; A-360, 40.0; A-361, 40.0; A-362, 40.0; A-363, 40.0; A-364, 40.0; A-365, 40.0; A-366, 40.0; A-367, 40.0; A-368, 40.0; A-369, 40.0; A-370, 40.0; A-371, 40.0; A-372, 40.0; A-373, 40.0; A-374, 40.0; A-375, 40.0; A-376, 40.0; A-377, 40.0; A-378, 40.0; A-379, 40.0; A-380, 40.0; A-381, 40.0; A-382, 40.0; A-383, 40.0; A-384, 40.0; A-385, 40.0; A-386, 40.0; A-387, 40.0; A-388, 40.0; A-389, 40.0; A-390, 40.0; A-391, 40.0; A-392, 40.0; A-393, 40.0; A-394, 40.0; A-395, 40.0; A-396, 40.0; A-397, 40.0; A-398, 40.0; A-399, 40.0; A-400, 40.0; A-401, 40.0; A-402, 40.0; A-403, 40.0; A-404, 40.0; A-405, 40.0; A-406, 40.0; A-407, 40.0; A-408, 40.0; A-409, 40.0; A-410, 40.0; A-411, 40.0; A-412, 40.0; A-413, 40.0; A-414, 40.0; A-415, 40.0; A-416, 40.0; A-417, 40.0; A-418, 40.0; A-419, 40.0; A-420, 40.0; A-421, 40.0; A-422, 40.0; A-423, 40.0; A-424, 40.0; A-425, 40.0; A-426, 40.0; A-427, 40.0; A-428, 40.0; A-429, 40.0; A-430, 40.0; A-431, 40.0; A-432, 40.0; A-433, 40.0; A-434, 40.0; A-435, 40.0; A-436, 40.0; A-437, 40.0; A-438, 40.0; A-439, 40.0; A-440, 40.0; A-441, 40.0; A-442, 40.0; A-443, 40.0; A-444, 40.0; A-445, 40.0; A-446, 40.0; A-447, 40.0; A-448, 40.0; A-449, 40.0; A-450, 40.0; A-451, 40.0; A-452, 40.0; A-453, 40.0; A-454, 40.0; A-455, 40.0; A-456, 40.0; A-457, 40.0; A-458, 40.0; A-459, 40.0; A-460, 40.0; A-461, 40.0; A-462, 40.0; A-463, 40.0; A-464, 40.0; A-465, 40.0; A-466, 40.0; A-467, 40.0; A-468, 40.0; A-469, 40.0; A-470, 40.0; A-471, 40.0; A-472, 40.0; A-473, 40.0; A-474, 40.0; A-475, 40.0; A-476, 40.0; A-477, 40.0; A-478, 40.0; A-479, 40.0; A-480, 40.0; A-481, 40.0; A-482, 40.0; A-483, 40.0; A-484, 40.0; A-485, 40.0; A-486, 40.0; A-487, 40.0; A-488, 40.0; A-489, 40.0; A-490, 40.0; A-491, 40.0; A-492, 40.0; A-493, 40.0; A-494, 40.0; A-495, 40.0; A-496, 40.0; A-497, 40.0; A-498, 40.0; A-499, 40.0; A-500, 40.0; A-501, 40.0; A-502, 40.0; A-503, 40.0; A-504, 40.0; A-505, 40.0; A-506, 40.0; A-507, 40.0; A-508, 40.0; A-509, 40.0; A-510, 40.0; A-511, 40.0; A-512, 40.0; A-513, 40.0; A-514, 40.0; A-515, 40.0; A-516, 40.0; A-517, 40.0; A-518, 40.0; A-519, 40.0; A-520, 40.0; A-521, 40.0; A-522, 40.0; A-523, 40.0; A-524, 40.0; A-525, 40.0; A-526, 40.0; A-527, 40.0; A-528, 40.0; A-529, 40.0; A-530, 40.0; A-531, 40.0; A-532, 40.0; A-533, 40.0; A-534, 40.0; A-535, 40.0; A-536, 40.0; A-537, 40.0; A-538, 40.0; A-539, 40.0; A-540, 40.0; A-541, 40.0; A-542, 40.0; A-543, 40.0; A-544, 40.0; A-545, 40.0; A-546, 40.0; A-547, 40.0; A-548, 40.0; A-549, 40.0; A-550, 40.0; A-551, 40.0; A-552, 40.0; A-553, 40.0; A-554, 40.0; A-555, 40.0; A-556, 40.0; A-557, 40.0; A-558, 40.0; A-559, 40.0; A-560, 40.0; A-561, 40.0; A-562, 40.0; A-563, 40.0; A-564, 40.0; A-565, 40.0; A-566, 40.0; A-567, 40.0; A-568, 40.0; A-569, 40.0; A-570, 40.0; A-571, 40.0; A-572, 40.0; A-573, 40.0; A-574, 40.0; A-575, 40.0; A-576, 40.0; A-577, 40.0; A-578, 40.0; A-579, 40.0; A-580, 40.0; A-581, 40.0; A-582, 40.0; A-583, 40.0; A-584, 40.0; A-585, 40.0; A-586, 40.0; A-587, 40.0; A-588, 40.0; A-589, 40.0; A-590, 40.0; A-591, 40.0; A-592, 40.0; A-593, 40.0; A-594, 40.0; A-595, 40.0; A-596, 40.0; A-597, 40.0; A-598, 40.0; A-599, 40.0; A-600, 40.0; A-601, 40.0; A-602, 40.0; A-603, 40.0; A-604, 40.0; A-605, 40.0; A-606, 40.0; A-607, 40.0; A-608, 40.0; A-609, 40.0; A-610, 40.0; A-611, 40.0; A-612, 40.0; A-613, 40.0; A-614, 40.0; A-615, 40.0; A-616, 40.0; A-617, 40.0; A-618, 40.0; A-619, 40.0; A-620, 40.0; A-621, 40.0; A-622, 40.0; A-623, 40.0; A-624, 40.0; A-625, 40.0; A-626, 40.0; A-627, 40.0; A-628, 40.0; A-629, 40.0; A-630, 40.0; A-631, 40.0; A-632, 40.0; A-633, 40.0; A-634, 40.0; A-635, 40.0; A-636, 40.0; A-637, 40.0; A-638, 40.0; A-639, 40.0; A-640, 40.0; A-641, 40.0; A-642, 40.0; A-643, 40.0; A-644, 40.0; A-645, 40.0; A-646, 40.0; A-647, 40.0; A-648, 40.0; A-649, 40.0; A-650, 40.0; A-651, 40.0; A-652, 40.0; A-653, 40.0; A-654, 40.0; A-655, 40.0; A-656, 40.0; A-657, 40.0; A-658, 40.0; A-659, 40.0; A-660, 40.0; A-661, 40.0; A-662, 40.0; A-663, 40.0; A-664, 40.0; A-665, 40.0; A-666, 40.0; A-667, 40.0; A-668, 40.0; A-669, 40.0; A-670, 40.0; A-671, 40.0; A-672, 40.0; A-673, 40.0; A-674, 40.0; A-675, 40.0; A-676, 40.0; A-677, 40.0; A-678, 40.0; A-679, 40.0; A-680, 40.0; A-681, 40.0; A-682, 40.0; A-683, 40.0; A-684, 40.0; A-685, 40.0; A-686, 40.0; A-687, 40.0; A-688, 40.0; A-689, 40.0; A-690, 40.0; A-691, 40.0; A-692, 40.0; A-693, 40.0; A-694, 40.0; A-695, 40.0; A-696, 40.0; A-697, 40.0; A-698, 40.0; A-699, 40.0; A-700, 40.0; A-701, 40.0; A-702, 40.0; A-703, 40.0; A-704, 40.0; A-705, 40.0; A-706, 40.0; A-707, 40.0; A-708, 40.0; A-709, 40.0; A-710, 40.0; A-711, 40.0; A-712, 40.0; A-713, 40.0; A-714, 40.0; A-715, 40.0; A-716, 40.0; A-717, 40.0; A-718, 40.0; A-719, 40.0; A-720, 40.0; A-721, 40.0; A-722, 40.0; A-723, 40.0; A-724, 40.0; A-725, 40.0; A-726, 40.0; A-727, 40.0; A-728, 40.0; A-729, 40.0; A-730, 40.0; A-731, 40.0; A-732, 40.0; A-733, 40.0; A-734, 40.0; A-735, 40.0; A-736, 40.0; A-737, 40.0; A-738, 40.0; A-739, 40.0; A-740, 40.0; A-741, 40.0; A-742, 40.0; A-743, 40.0; A-744, 40.0; A-745, 40.0; A-746, 40.0; A-747, 40.0; A-748, 40.0; A-749, 40.0; A-750, 40.0; A-751, 40.0; A-752, 40.0; A-753, 40.0; A-754, 40.0; A-755, 40.0; A-756, 40.0; A-757, 40.0; A-758, 40.0; A-759, 40.0; A-760, 40.0; A-761, 40.0; A-762, 40.0; A-763, 40.0; A-764, 40.0; A-765, 40.0; A-766, 40.0; A-767, 40.0; A-768, 40.0; A-769, 40.0; A-770, 40.0; A-771, 40.0; A-772, 40.0; A-773, 40.0; A-774, 40.0; A-775, 40.0; A-776, 40.0; A-777, 40.0; A-778, 40.0; A-779, 40.0; A-780, 40.0; A-781, 40.0; A-782, 40.0; A-783, 40.0; A-784, 40.0; A-785, 40.0; A-786, 40.0; A-787, 40.0; A-788, 40.0; A-789, 40.0; A-790, 40.0; A-791, 40.0; A-792, 40.0; A-793, 40.0; A-794, 40.0; A-795, 40.0; A-796, 40.0; A-797, 40.0; A-798, 40.0; A-799, 40.0; A-800, 40.0; A-801, 40.0; A-802, 40.0; A-803, 40.0; A-804, 40.0; A-805, 40.0; A-806, 40.0; A-807, 40.0; A-808, 40.0; A-809, 40.0; A-810, 40.0; A-811, 40.0; A-812, 40.0; A-813, 40.0; A-814, 40.0; A-8

churches

More church news p. 20

Free Methodists show film

WENDELL — A missionary film entitled "Beauty for Ashes" will be shown Sunday evening at the Wendell Free Methodist Church.

The film is the life story of an African nurse, Julia. The film depicts life in a heathen village, showing customs, culture and the transformation brought about in Julia's life and of those converted through her witness to the power of the gospel of Christ.

The church meets at the American Legion Hall in Wendell at 10 a.m. for Sunday school; 11 a.m. for morning worship and again at 7:30 p.m. for the evening service.

Pastor Ted Lux will be speaking at the a.m. worship service on a message entitled "Knowing God." The evening missionary meeting will be led by the Women's Missionary Society. There will be special music by the ladies trio. Missionary pledges will be brought in at this time.

The Women's Missionary group will meet at the parsonage Tuesday at 10:30 a.m. for their election of officers and work meeting. A salad luncheon will be held at noon.

Bible study and prayer meeting will be held Wednesday at the Hall at 7:30 p.m. The study on prophecy will continue. The juniors, led by Bonnie Lux, will meet in the Christian Crusaders meeting room at 7:30 in the hall. All children 7 through 12 are welcome.

The pastor and trustees, Ron Rane and Ernest Hogd, will be traveling to Walla Walla Wash., Friday and Saturday to meet with the Columbia River Conference board to present details of the newly organized Wendell church with the purpose of securing funds to assist with the building of the new church.

Almo society plans meet

ALMO — A special Relief Society meeting is scheduled Monday in Burley at the LDS stake center.

Regional board members in the Relief Society from Salt Lake City will speak. All ward presidencies, secretaries and teachers are requested to attend.

Quilting was done at an all-day work meeting Tuesday in the Almo church with Mrs. Jack Erickson, ward-director counselor, in charge. "Health and Physical Fitness" was the subject of the home-making lesson with the objective "to aid women in helping themselves and their families enjoy better health by being physically fit."

Lutheran women convene

TWIN FALLS — The annual Blue Mountain Conference, American Lutheran Church Women, will be held Monday in Twin Falls.

Conference sessions will be in Our Savior Lutheran Church with Mrs. Mel Quale, Twin Falls, conference president presiding. Theme: "Hope! Rejoice! Share!"

Coffee will be served from 9 a.m. to 9:30 a.m. with the convention officially convening at 9:30 a.m. with the morning program. Bazz Kahn will feature speech for the morning program. He is youth director for the First Lutheran Richmond Beach in Seattle.

Councilor speaks at Paul

PAUL — Neal A. Snow, assistant to the Council of the Twelve Apostles of the LDS Church, will speak in the Paul stake conference here Sunday in the Emerson LDS Ward building.

Theme of the conference will be "Missionary Work At Home." The Sunday session will be held between 10 a.m. and noon with the stake president, Keith C. Merrill, conducting. A direct wire will serve an overflow congregation at the Paul Ward LDS Church. Junior Sunday school classes will be held in the Emerson Building only.

Regular sacrament meetings Sunday evening will be held in the ward chapels. President Merrill says the public is invited.

New members honored

TWIN FALLS — There will be a reception for new members at the Valley Christian Church Sunday evening at 6:30 in the fellowship hall.

It will be a dinner meeting with the members who have united with the church since the beginning of the church year July 1 as honored guests.

The membership department of the church — Jack Leslie, chairman — is in charge of the plans. There will be musical presentations.

Herbert Van Slyke, chairman of the board, will give an official welcome and the pastor, Dr. Carlton Buck, will serve as emcee for the evening program. The public is invited.

Youth group performs in TF

TWIN FALLS — Rev. Larry Bennett brings to First Baptist Church on Sunday 24 members of "Still Life" youth music and drama group.

Soloists and narrators will include Louise Williams, Rob Wanger, Joan Ramsey, Lori Taylor, Diana Farnlund and Linda Toedemeyer.

Bennett grew up in Twin Falls, the son of Mr. and Mrs. Russell G. Bennett, and is a graduate of American Baptist Seminary of the West.

He has organized the group at First Baptist Church, Boise, where he is minister of Christian education.

Presbyterian rites named

TWIN FALLS — The Twin Falls Presbyterian Church will hold a discussion of the nature of God at the 9:30 service of worship on Sunday morning in the Pineside Lounge.

The title of Rev. Robert Van Ness' sermon will be "Don't Get Your Feet Wet" at the 11 o'clock service in the Sanctuary.

Child-care is provided during both of these services. Rev. Thomas Young will be preaching at the new Ketchum Presbyterian Church Sunday morning.

The session of the church will meet Monday evening and the board of deacons will meet Thursday evening.

Singers appear at Kimberly

KIMBERLY — The New Dimension, a Christian musical group, will appear at the Kimberly Church of the Nazarene Friday and Saturday evenings at 7:30 p.m.

The group will also sing at the morning worship hour at 11 a.m. Sunday.

The 10 group members, all full-time students, will present a variety of songs with live instrumentation and taped orchestral background.

Richard Bowden, minister of music at College Church of the Nazarene, Nampa, developed and directs the group.

Jerome church plans revival

JEROME — Revival services will be held during the coming week, at the Assembly of God Faith Chapel in Jerome.

Rev. Bill Riggs, evangelist currently conducting services in Twin Falls, will be in Jerome for Sunday services. He will also be heard nightly through the week with the exception of Monday and Sunday nights.

Rev. Riggs has been conducting gospel meetings across Idaho since leaving California recently. The public is invited to attend any or all of the meetings.



REV. AND MRS. WALTER TIESEL

West Indies envoys show films, curios

TWIN FALLS — Rev. and Mrs. Walter Tiesel, missionaries for 19 years in Barbados, West Indies, will be featured in a series of services at the United Brethren Church.

These services will be at 7:30 p.m. each evening April 11 through 13. There will also be an 11 a.m. service on Sunday.

Rev. Tiesel is a graduate of Anderson College in Indiana. Pastor M. W. Skinner and the Tiesels were in college together.

Rev. and Mrs. Don Habermehl and the Lynwood Chapel congregation will be cooperating in these meetings. The public is also invited.

Each evening the Tiesels will be sharing mission films, curios and messages about the people and work in the West Indies.

Rev. Tiesel is presently serving as executive secretary for the Churches of God of the Inland Empire.

LDS wiretapping query finished

SALT LAKE CITY (UPI) — A Federal Bureau of Investigation inquiry has turned up no evidence that the Mormon Church used illegal wiretaps in excommunication proceedings against an advocate of polygamy.

Charles R. McKinnon, special agent in charge of the FBI's Utah office, announced the results Tuesday of the second part of an investigation into the allegation made to the Justice Department "by a third party."

The person claimed "telephones were monitored illegally and subsequently the recordings used" by LDS Church officials. The FBI official said.

"A full investigation by the FBI has been completed," McKinnon said. "That investigation has not revealed validity to the allegation."

He said the federal agency plans no further action in the case.

The alleged wiretapping took place three years ago in connection with an ecclesiastical court which excommunicated a Dugway, Utah, man for advocating polygamy — which the church has not condoned since the late 19th century.

The subject of the alleged activity agreed with the FBI's report, also saying there was no evidence of wiretapping by the faith.

"This whole thing is founded on gossip and hearsay," he said.

Man talks in Burley

BURLEY — James M. McGrew, Christian Science lecturer from Boston, will address a public meeting April 18 in Burley at the First Church of Christ, 555 W. 21st.

Problems of the world are turned into opportunities for discovering God's power, according to McGrew. To live constantly at the point of opportunity, McGrew will state, "means asking the ultimate question about God and man and the universe and the divine laws that govern the universe."

McGrew, who holds bachelor's and master's degrees in business administration from the University of Chicago, was formerly an officer and director of a large worldwide corporation.

His lecture, titled "Your Unlimited Opportunities" is open to the public without charge. Care for small children will be provided.

Briefs

FILER — Rev. Frank Duran officiated Sunday at confirmation rites for three young people in Peace Lutheran Church. Received into church membership were Gena Fouts, daughter of Mr. and Mrs. Ellis Fouts; Steven Davis and Nancy Jean Davis, children of Mr. and Mrs. William Davis.

Catholic women gather

TWIN FALLS — Catholic women from throughout the south-central deanery met last week at St. Edward's Parish Hall, Twin Falls, to complete plans for the diocesan convention in Twin Falls at the parish hall May 2, 3 and 4.

Keynote speaker for the convention, which will open with a business session on Saturday morning May 3, will be Father David Kundtz, Boise, who will speak on "Only: Dream or Reality?"

Father Kundtz is the editor of the Idaho Register, the diocesan newspaper. A previous assignment to the Idaho parish in Clark, Columbia, provided him with many insights into the needs of the whole church.

Convention co-chairmen Mrs. Joe Clements, Twin Falls, and Mrs. Kenneth Martin, Jerome, reported local arrangements for the Saturday morning continental breakfast will be handled by the women of St. Peter's parish, Shoshone.

The Saturday luncheon will be planned by St. Charles women from Hailey, and the women from St. Nicholas parish, Rupert, and St. Therese's parish, Burley, will manage the evening banquet on Saturday.

Continental breakfast on Sunday will be hosted by women of St. Elizabeth's, Gooding; St. Catherine's, Hagerman, and St. Anthony's, Wendell. The Sunday dinner will be arranged by the women from Ruhl's Immaculate Conception parish.

Diocesan officers from the south-central deanery include Mrs. Bill Last, Jerome, president; Mrs. Ken Walker, Twin Falls, second vice president; Mrs. Richard Scher, Jerome, treasurer; Mrs. Louis Jorgast, Shoshone, secretary; Mrs. Frank Karel, Ruhl, historian; Mrs. Marge Hawes, Twin Falls, parliamentarian; and Mrs. W. Nelson, Gooding, auditor.

Missionaries leave Saigon

SALT LAKE CITY (UPI) — The Church of Jesus Christ of Latter-day Saints says all nine Mormon missionaries serving in Saigon have been moved out of the country.

A spokesman for the LDS Church First Presidency said Wednesday the missionaries would be assigned to duties elsewhere in the Southeast Asian area. The spokesman said the Mormon Church has no other missionaries in Vietnam.



Friday, April 11, 1975 Times-News, Twin Falls, Idaho, 19
News-tips 733-0931

FR. DAVID KUNDTZ

keynote

BIBLE TIME
by Pastor Stam
THE DIMENSIONS OF
THE MYSTERY
SUNDAY AT 9:15 A.M.
KBAR 1230 KC, Burley

VALLEY CHRISTIAN CHURCH
(Disciples of Christ)
1708 Highway Ave. E.
Sunday School 9:30
Worship at 11:00
SERMON
NEW LIFE IN CHRIST
RECEPTION FOR NEW MEMBERS
Dr. Carlton C. Buck
Minister

The world renowned Utah Symphony Orchestra Is coming...

to Twin Falls!

Friday, April 25th—8:15 p.m.
College of Southern Idaho Auditorium

This concert performance by one of the world's great symphony orchestras is made possible through the efforts of the Twin Falls Music Club in cooperation with First Security Bank.

Plan now to attend.

Tickets available at:
All Twin Falls Music Stores,
through Twin Falls Music Club,
First Security Bank

First Security Bank

of Idaho, N.A.
Member FDIC

TV VIEWING FOR FRIDAY, APRIL 11, 1975					
	Cable Channel 2	Cable Channel 3	Cable Channel 4	Cable Channel 5	Cable Channel 6 or Channel 11
4:30	I Dream of Jeannie	Electric Company	ABC News		ABC News
5:00	Hogan's Heroes	Mateleros' Neighborhood	Andy Griffith	NBC News	CBS News
5:30	NBC News	Sesame Street	News	Let's Make a Deal	News
6:00	News		Truth or Consequences	Movie: "Kate McShane"	Santitas and Son
6:30		Zoom	Night Stalker		Chico and the Man
7:00	Movie: "Kate McShane"	Consumer Survival Kit			Emergency!
7:30		Black Perspective on News			
8:00	Rockford Files	Washington Week in Review	Movie: "Do Not Fold, Spindle, or Mutilate"	The 200 Year Old Man	Barbette
8:30	Police Woman	Wall Street Week		Mannix	Night Stalker
9:00		Masterpiece Theatre			News
9:30	News	Psychology 101	Holt Baltimore	News	Johnny Carson
10:00	Inside	Frontiers of Science	Love, American Style	Inside	
10:30			News		
11:00			Movie "The Raven"		
11:30	Movie: "Do Not Disturb"			Movie: "Do Not Disturb"	
12:00	"Midnight Special"				

TV VIEWING FOR SATURDAY, APRIL 12, 1975					
	Cable Channel 2	Cable Channel 3	Cable Channel 4	Cable Channel 5	Cable Channel 6 or Channel 11
11:30	Inquiring Editor		Other Side of the Coin	NBA Play-Off	Gooner
12:00	NBA Play-Off (Jr.)	The Electric Company	Movie: "Battle of the Worlds"		Baseball Pre-Game Show
12:15					Baseball
1:30	The Masters	Psychology 101	Pro Bowling	The Masters	
2:00	Travel and Adventures		Wide World of Sports		The Masters (GIP)
2:30	Sportsman's Friend	Carnascandola		Fisherman	To Be Announced
3:00	Unlabeled World	Festa Lullaby	NBC News	CBS News	Reasoner Report
3:30	NBC News	World Press	Lucy	Comedy Special	Lawrence Week
4:00	Department 56	An Evening of Championship	Lawrence Welk	We'll Get By	
5:00		Stating		Poker Surprison	Kung Fu
5:30	New Gards' Career	Special of the Week	Movie: "John O'Hara's Gals"	Treasure Hunt	
6:00	Name That Tune	Memories of Prince Albert	Gubbeville	Cher	Movie: "Sweet November"
6:30	Movie: "John O'Hara's Gals"	The Romantic Rebellion		May Tyler Moore	
7:00	Movie: "Strike Force"	World Press		Bob Newhart	
8:00				Carol Burnett	
8:30	News		Get Christie Love!	News	To Be Announced
9:00					News
9:15	Destination			Inside	ABC News
9:30			News		
10:00			ABC News		
10:15			Wide World of Sport	Movie: "Payboy Place"	
10:30			Don Kirshner's Rock Concert		
11:00	Movie: "An Eye for an Eye"				That Good Ole Nashville Music
11:30					Movie: "Master of Innocence"
11:45					

CABLE VISION

THE UTMOST IN
HOME ENTERTAINMENT

733-6230



JAMES M. MCGREW

lecturer

THE UTMOST IN HOME ENTERTAINMENT
733-6230

CABLE VISION



Fiery Texan

Flaming evangelist performs in Buhl

BUHL — The flaming evangelist, Billy Lane, will hold revival services at Magic Valley Baptist Church, 417 11th Ave. N., Buhl. He is from Bay City, Tex.

According to Dr. W. E. Dowell, executive vice president of Baptist Bible College in Springfield, Billy Lane is no ordinary evangelist, but has an unusual gift — a natural wit and personality that grips his audience.

He certainly has an unusual illustration. He sets himself on fire! This is said to be unforgettable. He is a dynamic pulpiteer and preaches the New Testament from memory. One pastor has said that Billy Lane will become known as one of the greatest fundamental preachers of the 20th century.

These old-time gospel services will be held each evening at 7:30, Sunday the 13th through Saturday the 19th. Nursery will be provided for each service. Pastor Clinton R. Keaton invites everyone to attend.

Induction services scheduled in Filer

FILER — Rev. R. C. Muhly, new pastor of Peace Lutheran Church, will be inducted at 9 a.m. Sunday with Rev. Frank Duran, Jerome, as officiant.

Rev. Muhly will present the sermon on the theme "Together to Glory," 2 Corinthians 5:15.

This is the fourth Idaho congregation for Rev. Muhly to serve, having formerly been minister of Zion Lutheran Church, Ashton; Immanuel Lutheran Church, Twin Falls; Christ the King Lutheran Church, Coeur d'Alene, and Peace, Filer.

Rev. and Mrs. Muhly will live in Filer, as will her mother, Mrs. William Geisler. Rev. Muhly presented his farewell service at Coeur d'Alene Easter Sunday.

Peace Lutheran Church had been served since 1965 by Rev. T. D. Johnston, who also was pastor of Clover Trinity Lutheran Church. Rev. Johnston moved to Ravenna, Neb., in December. Rev. Duran has been serving as vacancy pastor.

A coffee hour in the parish hall will follow the Sunday installation service.



REV. R.C. MUHLY
... inducted

REDS TRADING POST

WE BUY, SELL, TRADE GUNS!

216 SHOSHONE ST. E.



Made-to-order life insurance

Nowadays, it's easier than you think. No matter what your protection needs may be, I can help you select a Metropolitan policy that can be custom-tailored to your requirements.

You get precisely the coverage you want at a premium you can afford.

Want proof? Call me tomorrow.

JAMES W. HAWLEY, CLU

152 Walnut Ph. 733-0976
Twin Falls, Idaho 83301

Metropolitan Life
Where the future is now
280 Blue Lakes Blvd., N., Twin Falls
733-7960

Baldr League based on Aryan supremacy

MILWAUKEE, Wis. (UPI) — When N.J. Templin tells people he believes in Norse gods Odin and Thor, he gets some odd reactions. But he says his belief is no stranger than believing someone once walked on water or was swallowed by a whale and lived to tell about it.

Templin heads the Baldr League, a religious group based on a belief in the Nordic gods. Mixed into it is a concept of Aryan supremacy and a philosophy Templin concedes is close to some of what Nazi Germany stood for, although he is quick to say he will sue anyone calling him a Nazi.

Odinism, he says, is the religious and cultural heritage handed down from the Norsemen.

The tales of gods such as Thor and his magic hammer, which could fly through the air and shatter mountains and then magically return to Thor's hand, need not be accepted literally. "They're very symbolic," Templin said. "We consider them in the same way Christians consider their myths — Christ walking on water, Jonah being swallowed by a big fish. There are a lot of people who say those are ridiculous."

The Baldr League is one of many Odinist groups. Templin said there are about 2,000 organized Odinists in the world. He expects several hundred here this summer for a meeting.

The ceremonies are called "blots" and major celebrations include the vernal equinox, midsummer solstice and autumnal

equinox.

The Baldr League has a rather loose philosophy, and Templin said members can accept or reject parts of the group's dogma. It is based on Aryan supremacy and is anti-Christian.

"I don't know if we agree so much but perhaps what the Third Reich was based on, the total folkish state, was probably based on a form of Odinism, so therefore there are some similarities," he said.

As for himself, Templin is a "registered Republican." "If someone wants to call me a Nazi they would have to have a lot of money, and depending on who they are I would like nothing better than to sue them," he said.

FRIDAY — SATURDAY — SUNDAY

Tempo Buckeye GET SET FOR SPRING SALE

OPEN 9 to 9 DAILY, 12 to 5 SUNDAYS



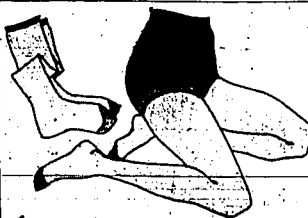
SAVE 25¢
7 OZ. SIZE
CREST
TOOTHPASTE

- Fights tooth decay
- Contains fluoristan
- As advertised on TV

Reg. 82¢
57¢

50% OFF

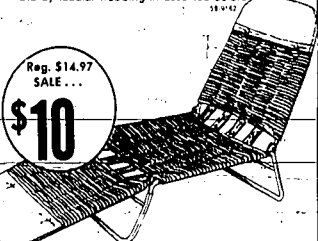
Entire Stock of Pacette
Pantyhose & Sheer Knee-Hi's



77¢ Each
Save 50¢-60¢
18 oz. Family Size Scope
Noxzema Skin Cr., gm
10 oz. jar, Reg. \$1.67

LOW PRICE!
36 POSITION LOUNGER

- Adjustable head and foot rest; folds easily
- Sturdy tubular webbing in assorted colors



Reg. \$14.97
SALE ...
\$10

Includes Basic Pantyhose
Plus Queen Sizes, Opaques
and Even Support Styles.

Now's the time to stock up! There's a large assortment in nude heels, plain knits, mesh and more. In petite, medium and tall sizes. Great savings!

Regularly 77¢ to 1.77

39¢ to 88¢



WHILE GOOD LAST!
SAVE 23%
KLEENEX FACIAL TISSUE
• 200-count of super soft tissues
• White in attractive decorative box

Reg. 59¢
40¢

EARLY BIRD SAVINGS

\$20.00 Off On Any Rotary Mower
With Coupon

4 PIECE SET

AUTO FLOOR MATS

- Universal Style
- Twin Front — Twin Rear
- Opaque Black

Reg. \$6.97 ... **\$4.00**

REG. \$9.97
\$5.00

Windson AM/FM Pocket Radio is solid state for dependability. With battery, earphone and convenient carry strap.

<p>50-Fl. Clothesline of white poly/cotton Save 36% 99¢ Reg. 1.57</p>	<p>7-Pc. Tool Pak Canister Vacuum with 1 1/2-HP motor Save 10.07 29.88 Reg. 39.95</p>	<p>10-Cup Coffee Maker brews in minutes Save 5.09 27.88 Reg. 32.97</p>	<p>2-Slice Toaster. White, chrome trim. Save 2.09 8.88 Reg. 10.97</p>	<p>24-Inch Tripod Grill with adjustable grill. Price Cut 8.88 Reg. 9.67</p>	<p>20-Inch Kettle BBQ Grill of heavy gauge steel. Save 3.59 28.88 Reg. 32.47</p>	<p>Fiberfill Bra of acetate/nylon. White-32-40-A-B-C. Save 14% 1.25 Reg. 1.47</p>
--	--	---	--	--	---	--

<p>CLIP AND SAVE! Save 43% WITH COUPON</p> <p>13-Oz. Spray Paint in color assortment. 77¢ Reg. 1.37</p>	<p>CLIP AND SAVE! Save 18% WITH COUPON</p> <p>Polaroid Square Shooter Color Pack Film, 8 prints. 2.99 Reg. 3.66</p>	<p>CLIP AND SAVE! Save 33% WITH COUPON</p> <p>Michigan Peat Moss in 40-lb. bag. Organic. 99¢ Reg. 1.49</p>
--	--	---

REDEEM AT TEMPO

BLUE LAKES SHOPPING CENTER

1975
Edition

Times-Idaho News

Magic Valley
Cookbook

Twin Falls, Idaho

April 11, 1975

16 Pages



Favorite recipes from your neighbors

Desserts

Tasty Bread Pudding

MRS. GLEN E. PALMER
413 Rose St. N., Twin Falls
1/4 cups stale bread,
broken into small pieces
1 cup raisins
2 tablespoons melted butter
1 cup milk
1 teaspoon cinnamon
1/4 teaspoon allspice
1 teaspoon cloves
1 teaspoon soda
1/4 cup sugar

Mix and steam in double boiler in oven or on top of stove. Serve with milk or the following lemon sauce.

LEMON SAUCE

1 cup boiling water
1 tablespoon cornstarch
1 1/2 tablespoons lemon juice
2 tablespoons butter
1/2 cup sugar
1/4 teaspoon nutmeg
pinch of salt

Mix sugar, nutmeg, salt and cornstarch thoroughly together. Add boiling water and cook until clear. Add butter and lemon juice. Serve over pudding.

Holiday Delight Dessert

GEORGIA L. MCKEEGAN
Box 84, Richfield
2 cups seedless grapes
2 cans pineapple tidbits, drained
2 cans mandarin oranges, drained
1/2 package miniature marshmallows
8 maraschino cherries,
10 pecan halves

DRESSING

Beat with a rotary beater
2 eggs

2 tablespoons sugar
2 tablespoons vinegar
2 tablespoons pineapple juice
1 tablespoon butter
Cook over low heat, stirring constantly, just to a boil. Cool. Fold in one cup heavy cream, whipped. Blend dressing into fruits. Decorate top with maraschino cherries and nuts. Chill several hours. Serves 10 to 12.

Carrot Pudding

MRS. DAN ROGERSON
Eden
1 cup grated carrot
1 cup sweet potatoes, white or grey
1 cup sugar
1 cup raisins
1 cup flour
1/2 teaspoon soda
1/2 cup ground suet
1 teaspoon salt
1/2 teaspoon cloves
2 teaspoon cinnamon
1/2 teaspoon nutmeg

Mix all ingredients and fill cans half full. Let stand two hours before covering with foil and steam for three hours.

PUDDING SAUCE
2 tablespoons cornstarch
1/2 cup sugar
1/2 teaspoon salt
1 cup boiling water
1 tablespoon butter
1/2 teaspoon vanilla
1/2 teaspoon vinegar
1/2 teaspoon lemon juice

Boil until thick and creamy. Rum or brandy may be added if desired.

Apple Snowball

MELODY BARNES
Nat.
6 vineyard apples
1 cup butter
1 teaspoon butter flavoring
1/2 teaspoon orange extract
orange marmalade
1/2 cup brown sugar
1/2 teaspoon cinnamon extract

pastry
Pure and core apples. Fill with marmalade. Make a paste of butter, sugar and extracts. Spread over each apple. Wrap in pastry and bake about 30 minutes at 375 degrees. Serve hot with hard sauce or whipped cream.

Gold Nugget Chicken (photo on front cover)

1 10-oz. pkg. sharp natural cheddar cheese
4 whole chicken breasts, boned, skinned
2 eggs, beaten
1/2 cup dry bread crumbs
Margarine
1 chicken bouillon cube
1 cup boiling water
1/2 cup chopped onion
1/2 cup chopped green pepper
2 tablespoons flour
1 teaspoon salt
1/2 teaspoon pepper
3 cups cooked rice
1-3-oz. can sliced mushrooms, drained
2 tablespoons chopped pimiento

Cut cheese into eight equal slices. Split chicken breasts in half, flatten each to 1/4-inch thickness. Roll each piece around stick of cheese; secure with toothpicks. Dip in eggs, then in bread crumbs. Brown on all sides in margarine. Dissolve bouillon cube in water. Cook onion and green pepper in 1/2 cup margarine until tender; add flour, onion and bell peppers. Cook until thickened. Add rice, mushrooms and pimiento; pour into shallow casserole. Top with browned chicken. Bake at 400 degrees 20 minutes. Makes eight servings.

(Cover photo and recipe courtesy of Kraft Foods).

Banana

ANNETTE DICKSON
P.O. Box 8, Kimberly
2 cups sugar
1/4 cup shortening
2 eggs
3 cups flour
1/2 teaspoon soda
8 to 10 tablespoons sour milk
3 bananas

Nut Braid

1/2 cup chopped nuts
Pinch of salt
Add soda to sour milk. Mash the three bananas before adding to the rest of the ingredients which are to be mixed in the order given. Bake in two loaf pans in a slow oven for one hour.

Corn Bread

HARRIET GILMAN
Rt. 1, 1000 Springs, Idgerman
1 cup corn meal
1 cup boiling water
2 tablespoons sugar
2 tablespoons flour
3 eggs, separated
1 teaspoon salt
1/2 cup oil

Pour boiling water over corn meal, salt, sugar and oil. Let stand at least an hour or longer. Add the flour at the time of baking along with the beaten egg yolks. Fold in the beaten egg whites last. Bake for 20 to 30 minutes in a greased pan in a 400 degree oven.

Pumpkin

Dessert Bread

MRS. WINNIE LOGSTON
Box 516, Filer
2 cups sugar
1 cup cooking oil
3 eggs
1 1/2 lb. pumpkin
1 cup nuts
2 cups flour
1 teaspoon salt
1 teaspoon nutmeg
1 teaspoon cinnamon

Green together sugar, eggs, oil and pumpkin. If lightly stirred, it will be like bread. If beaten, it will be more like cake. Bake in an angel food or bundt pan 50 to 60 minutes at 350 degrees.

Jams Jellies

Old Fashioned Apricot Butter

AAMMY MORRIS
Rt. 1, Twin Falls
7 cups ground apricots
Spiced
PEAR JAM
PERNE G. WARE
949 Bracken St. N., Twin Falls
3 1/2 cups dried pears
2 tablespoons white vinegar
1 teaspoon ground ginger
1 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 box powdered fruit pectin
4 1/2 cups sugar

Mix dried pears, vinegar, spices and pectin and bring rapidly to a boil. Add sugar all at once. Return to a boil for one minute. Remove from heat and stir for two minutes. Pour in sterilized jars and seal. Makes four half-pints.

Corn Cob Jelly

WANDA CORBEN
Eden
12 bright red corn cobs, cleaned up, wash and chop well
2 qt. water
1 pkg. pectin
3 cups sugar

Boil cobs for 30 minutes in two quarts of water. Strain the juice. Add pectin and bring to a full rolling boil. Add sugar and bring to rolling boil for three minutes. Remove from heat. Skim off the foam. Pour into jelly jars and seal.

Hints

Add one cup of freshly pared and grated apples, tart and tangy, to each four cups of a bland seasonal vegetable, such as mashed squash, sweet potatoes, rutabagas, or turnips, to impart flavor and flair.

SEW PRETTY

FOR Spring

We have a fine selection of Spring Fabrics Just For YOU!

SEW-CIETY Fabrics

BLUE LAKES SHOPPING CENTER



Nifty Knits by Patrician
Coordinates with Pants, Tops & Skirts



Polyester Blouses, Spring fabrics in bright colors. Great with pants. Sizes 38 to 52

DAHLE'S QUEEN FASHIONS
Home of Fashion in Larger Sizes

140 Main Ave. N.

Ph. 733-6671

Breads

Apple Griddle Cakes

ETHEL YENNE
Rt. 3, Box 265, Burley
2 cups sifted flour
2 teaspoons baking powder
2 teaspoons sugar
1 teaspoon cinnamon
2 cups sweet milk
6 tablespoons melted shortening or oil
2 eggs, beaten
1 cup finely chopped unpeeled apples
Sift together flour, baking powder, salt, sugar and cinnamon. Add milk, shortening and flour mixture to eggs. Beat until smooth. Fold in apples.

Heat griddle or heavy frying pan to moderate heat. Test temperature by sprinkling a few drops of water. If they dance the temperature is right. Grease griddle or pan lightly before baking. Pour about one-fourth cup batter for each cake. Bake until top is bubbly and edges are dry. Turn and brown the other side. Makes two and one-half dozen cakes four to five inches in diameter or one dozen six to seven inches in diameter.

Lemon Bread

FERNE WARE
949 Bracken St. N.
Twin Falls
1 cup margarine
1 cup sugar
2 eggs, beaten
Grated rind of one lemon
1/2 cup chopped walnuts
1 1/2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk
Cream margarine and sugar. Add eggs and lemon rind. Add dry ingredients and milk. Beat. Add nuts. Bake at 350 degrees for 50 minutes. Cool in pan for five minutes and then pour the juice of one lemon to which one-third cup of sugar has been added over the hot bread.

Brandy or Rum Doughnuts

MELLOYD BARNES
Nat
1/2 cup butter
1 1/2 cups sugar
4 eggs, beaten
2 teaspoons rum or brandy extract
6 cups sifted flour
1/2 teaspoon baking soda
1/2 teaspoon cream of tartar
1 cup milk
Cream butter and sugar. Add eggs and extracts, mix well. Stir in sifted dry ingredients alternately with milk and mix to a soft dough. Chill for one hour and roll out thin on a floured board. Cut with a doughnut cutter. Fry in deep hot fat. Makes dozen.

Homemade Granola

MRS. ADA COUPE
420 E. 7th, Jerome
2 1/2 cups old fashioned rolled oats
1 cup shredded coconut
1/2 cup coarsely chopped almonds
1/2 cup sesame seeds
1/2 cup unsweetened wheat germ
1/4 cup honey
1/4 cup cooking oil
1/2 cup dried apricots, chopped
1/2 cup raisins
In a large bowl, combine

oats, coconut, sesame seeds, wheat germ and almonds. Combine honey and oil. Stir into oat mixture. Spread in a 13 by 9 by 2-inch baking pan.

Bake 40 to 45 minutes at 300 degrees or until light golden brown, stirring every 15 minutes. Remove from oven and stir in apricots and raisins. Remove to another pan to cool. Stir occasionally to prevent lumping. Store in tightly covered jars or plastic bags. Makes six or one-half cups.

Fast-Rising

Dinner Rolls

MRS. EMMA ELLIS
804 West E, Jerome
2 yeast cakes
1/2 cup warm water
1/4 cup sugar
Mix together and let the yeast dissolve. Add: 2 beaten eggs
2 cups water
1/2 cup melted salad oil
Sift together in a large bowl:
6 cups flour
1/2 cup powdered milk
1 tablespoon salt
Mix all liquid ingredients together and pour into a flour mixture. Mix and let rise one hour. Add one-half cup more flour and knead so it can be handled. Roll out and cut to desired shapes. Put in greased pan and bake 20 minutes at 375 degrees.

Zucchini Bread

ZINA MEENER
301 Anderson Court
Sacramento, Calif.
3 eggs
2 cups peeled and grated zucchini
1 cup oil
2 cups sugar
2 teaspoons vanilla
3 cups flour
1 teaspoon soda
1/2 teaspoon baking powder
1 teaspoon salt
3 teaspoons cinnamon
1/2 cup nuts
Beat eggs until light and foamy. Add the next four ingredients. Mix lightly but well. Add remaining ingredients. Blend well. Stir in nuts. Bake for one hour at 325 degrees. Makes two loaves. Remove from pans while hot. Cool on a rack. Freezes well.

Drinks

Cereal Shakes

RUBY BRIGGS
969 2nd Ave. W.
2 cups milk
4 scoops vanilla ice cream
1/2 cup high protein baby cereal with peaches.
Blend all ingredients with beater or electric mixer until smooth. Pour into glasses and serve with straws. Makes four cups.

HOMEMAKERS KNOW . . .

THEY CAN ALWAYS FIND WHAT

THEY NEED AT PRICE HARDWARE!

Homemakers all over Magic Valley are surprised when the store they shop sends them to Price Hardware. Here you can choose from the largest stock of items in the whole region.

COOKWARE —

We stock every major brand and a wide variety of items.

CHINA —

We stock over 125 patterns

CRYSTAL AND GLASSWARE —

Excellent stock-Plain, Colored Lead cut glass

TABLE APPLIANCES —

Your name is it! We have it, come see our complete stock.

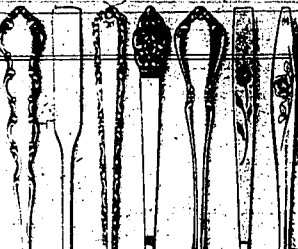
SKILLETS —

Everything from the old iron spider to electrically heated.

BRIDAL REGISTRY —

The finest and most complete in Magic Valley

TRY US FIRST AND SAVE TIME OR SHOP ELSEWHERE — THEN COME TO PRICE HARDWARE!



STAINLESS TABLEWARE

... Choose from 42 patterns ...

• ONEIDA • INTERNATIONAL • EXCO • RIVIERA
Sets or Open Stock on Most Patterns. We stock 16pc. 25 pc., 40 pc., 44 pc., 50 pc., and 74 pc. sets.

FARBERWARE

Complete Line-Open Stock



NORITAKE CHINA

Berries & Such (pictured)

125 different patterns now available in our stock of fine china.



BEEF SALE!!

THIS IS WHY IT PAYS TO BUY BEEF BY THE SIDE OR QUARTER AT EDEN COLD STORAGE

Beef is selected and aged to suit YOUR preference. Roasts are cut and packaged to YOUR desired weights. Steaks are cut to the thickness that YOU want. Meat is packaged in quantities to fit YOUR families needs. Meat is blast frozen to seal ALL natural juices and flavor. Unconditional MONEY BACK guarantee of all our products. You get the finest meat money can buy!

BEEF SIDES YIELD 2		HIND QUARTERS YIELD 2		FRONT QUARTERS YIELD 2	
USDA CHOICE	TOP GOOD	USDA CHOICE	TOP GOOD	USDA CHOICE	TOP GOOD
80¢ LB.	75¢ LB.	95¢ LB.	90¢ LB.	66¢ LB.	65¢ LB.

PORK Half or Whole
Completely Processed including curing of Bacon & Ham.

ALL ORDERS CUT, WRAPPED AND FROZEN AT NO ADDITIONAL COST!!

83¢ LB.

EDEN COLD STORAGE
409 Main, Eden — Phone 625-5311 — Mon. - Fri. 7 A.M. - 6 P.M.

"Quality Comes First at Price"
PRICE
HARDWARE CO.
147 Main Ave. West
Downtown Twin Falls

Phone
Us
Collect
733-5477

Cakes

Streusel Coffee Cake

SANDY GIFT
308 Tyler, Twin Falls

1/2 cups flour
1 tablespoon baking powder
1/4 teaspoon salt
Sift together and set aside. Cream together:
1/4 cup shortening
1/4 cup sugar
Add:
1 beaten egg
1 teaspoon vanilla
Add one-half cup milk and the dry ingredients

alternately to the shortening mixture.

FILLING
1/2 cup brown sugar
2 1/2 cups flour
2 teaspoons cinnamon
2 tablespoons melted butter
1/2 cup chopped pecans
Pour half of cake mixture into greased, floured 8-inch square pan. Cover with half the filling. Pour in remaining batter and top with remaining filling. Bake 25 to 30 minutes at 375 degrees.

Zucchini Cake

MRS. DOROTHY L. NEWBERRY
1510 Oriental, Burley

3 eggs
2 cups sugar
2 cups flour
1 cup oil
1/2 teaspoon salt
2 teaspoons soda
3 teaspoons cinnamon
1/2 cups grated zucchini, packed solid with most of the juice squeezed out

1 cup nuts
2 teaspoons vanilla
Beat eggs, sugar and oil together. Sift flour with salt, soda and cinnamon. Add alternately with zucchini to egg mixture. Add nuts and vanilla if desired, one cup raisins may be added.
Bake one hour at 350 degrees. Makes two loaves. This cake stays moist and freezes well.

Mississippi Mud Cake

SHERRY WATTS
228 Jackson, Twin Falls

2 sticks margarine
3/2 tablespoons cocoa
2 cups sugar
4 eggs
1/2 cups flour
1 teaspoon vanilla
1/2 cups coconut
1/2 cups nuts
1 jar marshmallow cream

ICING
1 stick margarine
3/2 tablespoons cocoa
1/2 cup milk
1 pkg. confectioner's sugar
1 teaspoon vanilla

Melt two sticks margarine. Add three and one-half tablespoons cocoa and sugar. Add eggs, flour and one teaspoon vanilla. Mix well. Add coconut and nuts. Pour into a 9-by-13-inch pan and bake 30 to 35 minutes at 350 degrees. Remove from oven and spread with marshmallow cream. Cool.

Prepare icing by melting margarine. Add cocoa and milk. Boil one minute and add confectioner's sugar and vanilla. Beat until smooth.

Pumpkin Torte

JERRI COX
RL 1, Castleford

24 single graham crackers, crushed
1/2 cup sugar
1/2 cup melted butter
2 eggs, beaten
1/2 cup sugar
8 oz. cream cheese
2 cups pumpkin
1/2 cup sugar
3 egg yolks
1/2 cup milk
1/2 teaspoon salt
1 tablespoon cinnamon
1 envelope plain gelatin
1/4 cup cold water
3 eggs
1/2 cup sugar
1/2 pint whipping cream
1/2 cup chopped nuts, optional
1/4 cup powdered sugar
Mix graham crackers, one-third cup sugar and

butter and press into a 9 by 13 inch pan. Mix eggs, three-fourths cup sugar and cream cheese well. Pour over crust. Bake 20 minutes at 350 degrees.

Cook pumpkin, egg yolks, one-half cup sugar, milk, salt and cinnamon until mixture comes to a boil. Remove from heat and add gelatin which has been dissolved in cold water. Cool.

Beat the egg whites, one-fourth cup sugar and fold into cooled pumpkin mixture. Pour this over cooled crust mixture. Refrigerate this for about an hour and top with whipped cream and powdered sugar which has been beaten together. Sprinkle with chopped nuts if desired.

Never Fail Chocolate Cake

PEGGY JOHNSON
506 Sunrise Blvd., Twin Falls

1/2 cups sugar
1 cup sour cream
2 eggs
1 teaspoon soda
1/2 cup cocoa
1 1/4 cup flour

1/2 cup hot water or coffee
1 teaspoon vanilla

Mix in order given, except add the soda in the hot water or coffee. Bake for 35 minutes at 350 degrees or until a toothpick comes out clean. Makes a loaf cake or two loaves.

Carrot Cake

MADELINE GOLDARAZ
Box 509, Burley

3 cups sifted flour
2 eggs
2 cups sugar, white
1 cup oil
2 tablespoons cinnamon
1 teaspoon baking soda
1 teaspoon salt
1 cup finely chopped nuts
2 or three cups carrots

sliced thinly
1 can of 1/2 cup pineapple, undrained in very small pieces
2 tablespoons vanilla
Mix all very well and beat well together. Bake 45 to 60 minutes in a 325 degree oven or until a knife comes out clean from the center.

Pumpkin Cake

MRS. ELSIE WHITNEY
RL 1, Twin Falls

2 1/2 cups cake flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon soda
1/2 teaspoon cinnamon
1 teaspoon ginger
1/2 teaspoon allspice
1/2 cup butter
1 cup firmly packed brown sugar
1/2 cup granulated sugar
1 egg and 2 egg yolks, unbeaten
1/2 cup buttermilk or sour milk
1/2 cup canned or cooked pumpkin

1/2 cup chopped nuts
Measure flour, add baking powder, salt, soda, spices, and mix together.
Cream butter. Add sugars gradually. Cream well. Add egg and egg yolks one at a time, beating until light. Add flour mixture alternately with buttermilk in small amounts. After each addition, beat until smooth. Add pumpkin and nuts. Mix well. Bake in a 9 by 13 inch pan at 350 degrees for 30 minutes or until done. Frost with a plain butter frosting.

Strawberry Creme Cake

MARLA ANDREASON
RL 1, Twin Falls

1 angel food cake or two large white cake
Split cake into three layers, four if a white cake.
Spread layers with a mixture of one-half cup whipped cream and cream filling that has been cooled thoroughly.

CREAM FILLING
1 cup sugar
2 1/2 tablespoons corn starch

1/4 teaspoon salt
1 cup milk
1 egg
1/2 teaspoon vanilla
1/2 teaspoon butter
Mix all ingredients except vanilla and butter.

Bring to boil, stirring constantly and boil two minutes. Remove from heat and add butter and vanilla. Cool thoroughly. Spread a light layer of strawberry glaze, below, over filling between each layer.

Frost with white butter frosting to which one-fourth cup whipped cream

and about two tablespoons Strawberry Glaze has been added. If frosting is too thin, add more powdered sugar. Drizzle remaining strawberries over cake.

STRAWBERRY GLAZE
1 cup strawberries
1/4 cup water
1/2 cup sugar
2 tablespoons cornstarch
1/2 tablespoon butter

Few drops red food coloring
Boil for two minutes or until clear. Cool thoroughly before using. The cake may be chilled until served.

Oatmeal Cake

SUSAN LYNN HARRISON
P.O. Box 172, Buhl

Pour one and one-fourth cups boiling water over one cup quick cooking oatmeal. Add one stick of butter. Cover and let stand for 20 min.

Mix in a separate bowl:
1 cup white sugar
1 cup brown sugar
2 eggs
1/2 cups flour
1/2 teaspoon soda
1/2 teaspoon nutmeg
1 teaspoon cinnamon
1 cup raisins or nuts, optional

Mix dry ingredients with oats and butter. Pour into a greased and floured 12 by 9-inch pan. Bake for 35 minutes at 350 degrees, or until done.

TOPPING
6 tablespoons melted butter
1/2 teaspoon vanilla
1 cup coconut
1/4 cup cream or half and half
1/2 cup brown sugar
1 cup nuts

Mix ingredients. When cake is done, spread with topping. Place under broiler until coconut is brown.

To give 50 pounds of milk a day, the average cow must eat this amount of food in a single week; 315 pounds of silage; 105 pounds of hay; 118 pounds of grain; 24 ounces of salt; 14 ounces of food substance labeled "general"; and the must have 175 gallons of water as a chaser.

Another Extra You'll find at Cain's...



POLLY SHURTLEFF
DECORATOR

will be glad to help you. She has been an interior decorator for many years and will be glad to assist you with any area of your home. She will also come to your home at your request. It's another extra service we offer to all our customers and urge you to take advantage of it.

IDAHO'S LARGEST



SPRING FABRICS

YARN DYED FANCIES
\$2.98 to 6 1/2

CREPE STITCH
All Solid Color
Double Knit \$3.98 Yd.

KETTLE CLOTH
Solids & Patterns
\$2.79 to \$2.98

SEW & SAVE FABRIC SHOP
106 Main Ave. N. 733-6689

Pies

Pecan Pie

DARLENE HUBSMITH
Rt. 1, Box 99, Richfield
1 cup sugar
1/2 cup white corn syrup
1/4 cup melted butter
3 eggs, well beaten
1 cup pecans
1/2 cup coconut
Beat eggs, mix sugar, syrup and butter. Add pecans and coconut. Pour in unbaked pie shell and bake 10 minutes at 400 degrees and 30 minutes at 350 degrees.

Gooseberry Pie

MARTHA SMITH
252 Van Buren, Twin Falls
Use canned gooseberries. Three cups make a nine-inch pie. If fresh berries are used, use one and one-half cups sugar.
1 cup sugar
dash salt
3 tablespoons minute tapioca
1/4 teaspoon cinnamon
dash nutmeg
1 teaspoon ground orange rind
1/4 cup orange juice

Blend with gooseberries. Put in crust and bake. Makes a two-crust pie.

Heavenly Cranberry Pie

BERTHA ALLEN
Box 304, Kimberly
1 1/2 cups finely crushed gingersnaps
2 tablespoons sugar
1/4 cup butter or margarine, softened
1 can (1 pound) whole cranberry sauce

1 cup seedless raisins
1 tablespoon cornstarch
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
1 cup heavy cream
2 tablespoons orange juice
1 tablespoon lemon juice
1 tablespoon sugar
dash rind

Mix gingersnaps and sugar. Add butter and blend with fingers. Line greased nine-inch pie pan with the crumbs, pressing well against pan. Bake about 10 minutes at 350 degrees. Cool.

Mix cranberry sauce with

next four ingredients in saucepan and cook two minutes, stirring, until clear and slightly thickened. Cool.

Whip cream and fold into cranberry mixture with remaining ingredients. Pour into pie shell and chill.

Fluffy Banana Cream Pie

MRS. H. L. MALONE
Box 1186, Twin Falls
Mix in a medium saucepan:

1/2 cup sifted flour
1/2 cup sugar
1/4 teaspoon salt
Gradually add:
2 cups scalded milk
Stir well. Cook over moderate heat, stirring constantly until mixture thickens and boils. Cook two minutes and remove

from heat. Add a small amount of the mixture to: 3 egg yolks, beaten

Mix well and return to larger pan. Cook 1 minute, stirring constantly. Remove from heat and add:

2 tablespoons butter
1/4 teaspoon vanilla
1/4 cup sugar
Fold the egg-whites in carefully and add:
2 sliced bananas

Cool slightly and pour into prepared and cooled crust. Garnish with whipped topping.

Carrot Pie

THEENA FARMER
435 Third Ave. S., Twin Falls
nine-inch pie shell, unbaked

3 tablespoons butter or margarine
2 tablespoons flour
3 eggs
1 1/4 cups canned milk
1 1/4 cups grated raw carrots

1/2 teaspoon cinnamon
Cream sugar and butter. Add flour, beating until well blended. Add eggs, one at a time, beating well. Pour in milk and add carrots and cinnamon. Mix. Spoon into unbaked pie shell.

Bake for 15 minutes at 425 and for 25 to 30 minutes at 325 degrees.

If it done when the center is firm. For a less sweet pie, use fresh milk. Serve six to eight.

Strawberry Cream Pie

RUTH ROEMER
627 Lynwood Blvd., Twin Falls
1 nine-inch baked pie shell
3 cups fresh strawberries, whole or sliced. Frozen berries may be used.
1/2 cup instant powdered cream
1/4 cup sugar
3 tablespoons cornstarch
1/2 teaspoon salt
1 1/4 cups water
1 egg beaten
1/4 teaspoon vanilla

In a small saucepan, combine instant powdered cream, sugar, cornstarch and salt. Add water and egg and cook over low heat until thickened, stirring constantly. Add vanilla. Allow cream filling to cool while preparing glaze.

GLAZE
1 cup sliced strawberries
3/4 cup sugar
4 teaspoons cornstarch

Crush strawberries and combine with sugar and cornstarch. In a small saucepan, cook until thick and clear, stirring constantly.

To assemble pie, spread filling over bottom of crust. Arrange the three cups strawberries over cream filling. Spread hot glaze over strawberries. Chill pie at least two hours before serving.

Quick Orange Meringue Pie

SHERYL SUMNER
707 N. Buchanan, Jerome

1 cup sugar
1/2 cup cornstarch
Stir in gradually:
1 1/4 cups frozen orange juice concentrate, diluted according to directions on can.

Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil one minute. Slowly stir at least half the hot mixture into 2 egg yolks, slightly beaten.

Blend this mixture into hot mixture in saucepan. Boil one minute longer, stirring constantly. Remove from heat. Continue stirring until smooth. Blend in two, tablespoons butter.

Pour into an eight-inch baked pie shell.

Top with meringue made as follows:
2 eggs whites
1/4 teaspoon cream of tartar
1/4 cup sugar

1/4 teaspoon flavoring
Beat egg whites with cream of tartar until frothy. Gradually beat in sugar, a little at a time. Continue beating until stiff and glossy. Beat in flavoring. Bake at 400 degrees for 8 to 10 minutes.

English Apple Pie

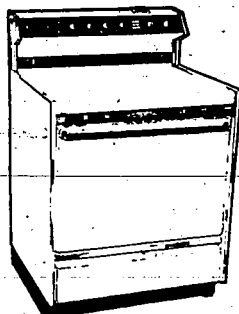
JANE PECK
Bellevue

2 eggs
1/2 cup sugar
1/2 cup flour
1 teaspoon baking powder
1/4 teaspoon salt
1 cup chopped apples
1/2 cup chopped nuts

Beat eggs and sugar gradually. Sift flour, baking powder and salt together and add apples and nuts. Pour into greased pie pan and bake for 30 to 35 minutes at 350 degrees. Serve warm with whipped cream.

CORNING

3 + 1 Range



Because you're worth it!

You can still buy a cheaper smooth-top range, but look what you'd miss:

- 3 Temp-Assure™ heating units to watch cooking temperatures for you plus one MultiPan™ unit that works like a conventional electric element. Now you can get all the benefits of CORNING's famous thermostatically-controlled cooking without giving up any of your favorite pots and pans.
- "Hot" lights for each surface unit which stay on until that unit is cool enough to touch.
- A 5-piece set of Cookmates cookware designed for smooth-top cooking that go from freezer to range or oven... to table... beautifully.
- A full 3-year warranty on the glass-ceramic cooking surface.

Before you buy, give all the CORNING 3 + 1 appliances a look. They're worth it and so are you.

PAUL KALBFLEISCH

APPLIANCE AND TV SERVICE
1 1/2 Miles West of Filer on The Clover Road
PHONE 326-4300
Twin Falls and Buhl Toll Free
Ask Operator for Enterprise 936

CONVENTIONAL CREDIT TERMS

DRIVE OUT AND SAVE!

ASCC

Candy

Oven Caramel Corn

MRS. EARL FRANCE

Gooding

- 2 cups brown sugar
- 2 sticks margarine
- 1/2 cup white corn syrup
- 1 teaspoon salt
- 1 tablespoon butter
- flavoring
- 1 teaspoon burnt sugar
- flavoring, optional
- 1/2 teaspoon soda

Combine all ingredients except soda and flavoring. Boil five minutes in a large pan. Remove from heat. Add soda and flavoring. Stir. Pour over four quarts popped corn and spread in flat pans. Bake one hour, stirring every 15 minutes, in an oven preheated to 250 degrees. May be stored in a tight container, or frozen.

Pralines

JANICE WHITNEY

Rt. 1, Twin Falls

- 2 cups sugar
- 1 teaspoon soda
- 1 cup butter/milk
- 1/2 teaspoon salt
- Put all ingredients in a large kettle as they will foam. Cook briskly, stirring frequently and scraping bottom and sides of pan for five minutes or until 210 degrees. Add: 2 tablespoons butter
- 2 1/2 cups pecans
- Cook five minute more, to the soft ball stage. Remove from heat. Cool. Add two-thirds cup pecan halves. Heat until creamy. Drop by teaspoonful on waxed paper.

Mexican Party Snack

ARDITH WHEELER

Rt. 1, Hansen

- 1/2 cup butter or margarine
- 1/2 teaspoon orange salt
- 2 tablespoons chili powder
- 4 cups cereal, flaked, puffed and shredded types
- 1/2 cup salted peanuts
- 1 cup grated Parmesan cheese
- Melt butter in skillet, stir in onion salt and chili powder. Add cereal, peanuts and Parmesan. Add heat over moderate heat, stirring constantly for five minutes. Cool and store in a covered container. Makes about four cups.

Cakes

Broiled

Coconut Topper

LOIS HITE

Box 261, Eden

- 6 tablespoons butter or margarine, softened
- 1 1/2 cups brown sugar
- 1 cup light cream
- 1 cup flaked or shredded coconut
- Cream butter and sugar. Add cream. Mix well. Stir in coconut. Spread over warm cake in the pan. Broil four to five inches from heat for about four minutes or until topping is golden brown. Serve warm.

Quick

Potato Fudge

DOROTHY HURLBUT

Rt. 2, Wendell

- 2 squares unsweetened chocolate, melted
- 1 1/2 tablespoons butter
- 1/2 cup mashed potatoes or reconstituted potato flakes
- 1/2 cup nuts
- 1 tablespoon vanilla
- 1 lb. powdered sugar
- 1/2 teaspoon salt
- Combine first four ingredients. Add vanilla and powdered sugar and salt. Mix with spoon and then knead with hands. Spread in a dish or make one inch roll and wrap in foil or clear wrap. Keep in refrigerator. May be frozen.

Hints

For a creaming effect, other guests should be served featuring crisp delicious apples accompanied by cauliflowerettes, cheese-filled celery stalks, caramelized cottage cheese and marinated shrimp.

Hard Candy

JANICE WHITNEY

Rt. 1, Twin Falls

- 2 1/2 cups sugar
- 1/2 cup white corn syrup
- 2 cups water
- Cook to 260 degrees or hard crack. Add flavoring to taste and tint to desired color with food coloring.
- Pour on flat surface covered with powdered sugar. When cold, tap the candy, which will break in pieces.

Oil of cloves, peppermint, cinnamon and spearmint may be purchased at any drug store.

Holiday

Confection

MRS. ROY L. LINDELL

1344 Spruce Ave.

Twin Falls

- 1 cup dates, pitted
- 1 cup pecans
- 2 cups bran flakes
- 2 teaspoons lemon juice
- 1 tablespoon butter
- 2 tablespoons honey
- Put dates, pecans and bran flakes through food chopper. Add lemon juice, butter and honey and knead until well blended. Shape into one-inch ball or tingers. Roll in powdered sugar, line coconut or sesame seeds.

Peanut Butter Fudge

SHERYL SUMNER

707 N. Buchanan, Jerome

- 3 cups sugar
- 1 cup cocoa
- 1 cup milk
- Pinch salt
- Butter, size of a walnut
- 1/2 cup peanut butter
- 1 teaspoon vanilla
- Mix sugar, cocoa, salt and milk. Stir until sugar is completely dissolved.

Place over low heat and bring to a boil, stirring often. Add butter and boil until it forms a soft ball in cold water. Remove from heat and add peanut butter and vanilla. Beat for a few minutes, or until thick. Pour in a buttered pan.

Cottlets

MRS. VERNON HERD

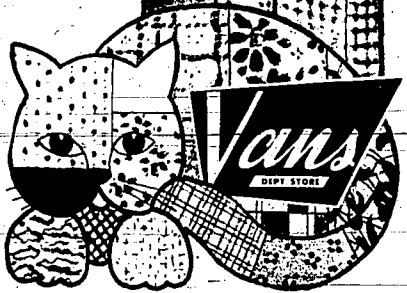
Rt. 1, Twin Falls

- 2 cups apricot puree
- 4 envelopes unflavored gelatin
- 4 cups sugar
- 1 teaspoon vanilla
- 1 to 1 1/2 cups nuts
- Powdered sugar
- Combine one cup of the puree with the gelatin. Set

aside. Combine the rest of the puree with the sugar. Combine the two mixtures. Cook for 15 minutes, stirring constantly. Remove from heat and add nuts and vanilla. Pour into a buttered oblong cake pan. Let stand overnight. Cut into small squares. Roll in powdered sugar. Do not refrigerate.

Soft 'n' purr-ty spring fabrics

pastel posies...
stripes...light
'n' patterns...
for stitching
together some
great looks!
...in the
Lynwood at...



BANNER

The Lowest Prices In Town

FURNITURE

127 2nd Ave. West Phone 733-1421

ROYAL VILLA

Solarian

by Armstrong

It shines without waxing

Solarian is a totally new kind of floor... designed for people who like a shiny floor but are tired of the constant waxing, stripping, and rewaxing needed to keep other floors looking their best. Solarian actually does shine without waxing. And it's so easy to clean. Even black heel marks come up easily.

GUARANTEED INSTALLATION WITHIN ONE WEEK...

Salads

Buttermilk

Coleslaw

ARVILLA GOTT
Box 242 Rt. 2, Hansen
1/2 cup buttermilk
1/2 cup mayonnaise
1 tablespoon vinegar
1/2 teaspoon prepared mustard
1 teaspoon worcestershire
1 teaspoon celery seed
1/2 teaspoon salt
2 teaspoon paprika
4 cups shredded cabbage
Mix all ingredients together
and toss lightly. Chill and
serve.

Yellow Wonder

DEEANN GLINE

262 5th Ave. N., Twin Falls
1 (No. 2) can crushed
pineapple
1/2 cup sugar
1 pkg. lemon gelatin
1 cup hot water
1 cup nuts, chopped
1/2 lb. cheddar cheese, grated
1 cup whipped cream
Cook pineapple and sugar
together for three minutes.
Dissolve gelatin in hot water.
Add to pineapple mixture.
Cool. Add nuts and cheese.
Refrigerate until mixture
begins to jell. Add whipped
cream. Mold and chill.

Salad Surprise

MRS. SILAS DAYLEY

Rt. 1, Box 133, Hansen
2 packages lime gelatin
dissolve in four cups boiling
water and add:
1/4 cup vinegar
1/4 cup lemon juice
Set to jell. When it has
started to thicken, add a small
amount of finely chopped
green pepper and equal
amounts of finely chopped
onion, carrots and celery. Add
as much as the slightly
thickened gelatin will hold.
When the salad is set, it may
be served with a small amount
of mayonnaise if desired.

Ambrosia

CONNIE MILNER
310 Fourth Ave. E., Twin
Falls

3 pints sour cream
1/4 cup sugar
1 can (1 1/2 oz.) pineapple
1 lb. bits, drained, reserve
six pieces for garnish
1 can (17 oz.) fruit
cocktail; drained, reserve
one-half marshmallows
cherry for garnish
1 can (11 oz.) mandarin
orange segments, drained,
reserve six for garnish
1/2 package (1 lb.)
miniature marshmallows
1/2 to 1 of a 7 lb. package
shredded coconut.
Put the sour cream and

sugar in a medium sized
mixing bowl. Mix until
thick. Add: pineapple, fruit
cocktail and orange
segments. Stir well. It will
be thin.
Add marshmallows and
coconut. Garnish as
follows:

Smooth out the top.
Sprinkle one-half inch
thick with coconut. Place
cherry half in center and
place orange slices in a
spoke design one-half inch
from cherry. Place
pineapple 1 lb. bits one-half
inch from oranges between
the orange slices.
Sprinkle marshmallows
on top of coconut.

Salad Dressing

MRS. J.W. MITCHELL

409 First Ave. E., Jerome
1 cup cooking oil
1 cup dark vinegar
1 can tomato soup
1/2 cup sugar
1 teaspoon dry mustard
2 teaspoons salt
1 teaspoon ground garlic
Mix all together. Makes one
quart.

Jello Fruit

Filling Salad

MRS. ROBERT VAWSER SR.

Box 291, Kimberly
1 large or 2 small packages of
cherry or strawberry flavored
gelatin
1 cup boiling water
1 (No. 2) can crushed
pineapple, undrained
1 cup cherry pie filling
1 cup cut up nut meats
Dissolve gelatin in the
boiling water. Add the crushed
pineapple and the cherry pie
filling. Mix and add nut meats.
Pour into mold and chill. Top
with sweetened whipped
cream or other desired top-
ping. Makes 12 large servings.

Cranberry Salad

DEBBY WIXOM

525 E. Main, Jerome

1 cup heavy cream
4 cups fresh cranberries
2 cups sugar
2 cups red tokay grapes
1/2 cup chopped nuts
1 pkg. gelatin dissolved in

1/4 cup cold water
Grind cranberries. Sprin-
kle with sugar. Drain two
hours. Heat juice and add
to gelatin. Set until
thickened. Cut grapes in
half and remove seeds.
Chop nuts. Whip cream.
Fold all together.

**Glamorize Your Home... with
Bigelow®**

Carpeting

**Carefree and long lasting
luxury for every room**

- Kitchen • Living room • Bedroom
- Bath • Dining area • Patio • Steps

FOR ALL YOUR FLOORING NEEDS!

Whether you're a Do-It-Yourself or have it in-
stalled by our Expert Service Men!

We Have Complete Do-It-Yourself Supplies and
Equipment to Help You Do the Job Yourself.
Buy From The Most Famous Name Brands In
The Floor Covering Industry!

DRIVE OUT AND SAVE!

**Custom FLOORS
OF IDAHO**
One Minute East On Addison

by a pronounced aroma of
walnuts.

grapefruit juice and an ounce or so of tonic; garnish with slice each of orange, grapefruit and lemon, and you have tangy palato-waker.

Two other old favorites at the Americano (Sweet Vermouth, dash of bitter, lemon peel and a bit of soda water) and the Vermouth Cassis (a few ounces of Dry Vermouth half as much blackberry liqueur and a few ounces of soda water). However you prefer it, remember that Vermouth tastes best chilled.

Ideal flavor mates should have distinct but subtle flavors. Nuts such as almonds or cashews, chesses like edam or emmenthaler, and when flavored crackers would be bring out the zesty secrets of California Vermouth.

By itself it is a superb aperitif (the Dry is subtler than the more robust Sweet); some people add a dash of soda and a lemon twist. Mixed half

A new drink currently popular in France, is called the Jerry 'O': three ounces of Sweet Vermouth, two ounces of Dry, and two ounces of

or cashews, cheeses like edam or graminthaler, and whey flavored crackers would be bring out the zesty secrets California Vermouth.

back to wine, such a turnover
than its name. In the early
Christian era, the Romans,
improving on herb-infused
Greek wines, developed a
palatable potion called Vinum
Aromaticum. When the
Teutons invaded Rome they
appropriated the recipe and
introduced the drink into

All this is easy to describe,
but complex and delicate to do.
The herbs and spices, which
come from all over the world,
range literally from A to Z,
enriched with a litany
mystical names – some a
Angelic, Eccepan, Bless
Thistle, Dittany of Crate,

All this is easy to describe but complex and delicate to do. The herbs and spices, which come from all over the world, range literally from A to Z, enriched with a litany of mystical names — some a Angelica, Elecapane, Blessè Thistle, Dittany of Crete, U

Port. All of these different Ports can be enjoyed with fruit, nuts, and cheeses. Many imaginative hostesses make simple desserts come alive by pouring a small amount of Port over strawberries, peaches, or any other fresh fruit. Port over ice cream is an elegant yet simple way to complete a meal.


There is an extended list of other exciting after-dinner wines. Cream Sherries com-

plement most desserts, and are enjoyed with salted nuts and cookies. Among the many other wines available complete a fine meal with elegance are Marsala, Madeira, Muscatel and Tokay. Each offers an exciting taste experience, and so do wines made from Muscat grape varieties, such as Muscat Frontignan or Muscat Canelli.

Another possibility should especially intriguing Americana buffs. It's Angelica, a wine which originated at the Mission San Gabriel Archangel in Southern California during the early 1800's. Angelica remains an American original, ready to be enjoyed on any occasion.

As an integral part of advanced civilizations for centuries or more, after-dinner wines reflect man's desire to combine three of the pleasures of life.

PORT



DESSERT WINES

MUSCATEL (muss-kah-te)
TOKAY (toh-kay)
CREAM (SWEET) SHERRY

CHAMPAGNE (sham-pai)
Brut (very dry) (brwt)



Sec (semi-dry) (sohk)
Doux (sweet) (doo)
SPARKLING BURGUNDY

Just as aperitif wines are a tradition the signal of hospitality, the after-dinner wines are a gracious way to imply a desire to continue to entertain your guests.

Wine series

ving
various wine
nine-ounce
shows credit
types.

Column shows how to serve types using the all-purpose glass. Right-hand column shows glasses for these wine

THESE are the most popular wine and food combinations. But there are no rules! The correct wine is the one you like best.

fragrance that is reminis-
of almonds and or fr
apricots.

When they found Portuguese wines too harsh, they made them palatable by adding warm spirits before all the natural sugar was fermented out. The result was more suitable to the palate and more appropriate to the leisurely pace of dining those days.

For this reason, they can also be called "digestifs." An aperitif whets the appetite, and a digestif is a sensible finale to a perfect evening with family or friends.

Port is a favorite after-dinner beverage, which is versatile enough to also be used in many recipes for several mixed drinks. Port is

21 per cent alcohol by volume and they vary in relative sweetness and color. California produces the basic styles of Port and a variety of varietal Ports. Ruby Port is rich, deep-colored red wine which is usually aged for a relatively long time. Tawny Port is amber in color and is also well-aged. Both have

Ports, named after the predominant grape varieties, include Tinta and Tinta Negra. On occasion, a producer may offer a vintage

Part. All of these different Pe
can be enjoyed with fruit, n
and -cheeses.—M
imaginative hostesses m
simple desserts come alive
pouring a small amount of
over strawberries, peaches
any other fresh fruit. Pe
ice cream is an elegant
simple way to complete
meal.

There is an extended list
other exciting after-din
wines. Cream Sherries c

plement most desserts, and enjoyed with salted nut cookies. Among the other wines available complete a fine meal elegance are: Marsala, Madeira, Muscatel and Tokay. Each offers an exciting experience, and so do made from Muscat varieties, such as Muscat Frontignan or Muscat Canelli.

Another possibility shows especially intriguing "Americana" buffs. Angelica, a wine variety originated at the Mission of Gabriel Archangel in Sonoma, California during the 1800's. Angelica remains an American original, ready to be enjoyed on any occasion.

As an integral part of advanced civilizations for centuries or more, afterwines reflect man's desire to combine three of the

1, wine, 17

Shakespeare gl
Sherry. Victorians g
around firesides sippi
and George Washingto
Madeira to his guest
dinners. Indeed, he on
"A glass of wine and
mutton are always re
such as will be co
partake of that are
welcome."

rified
 lathered
 ng Port,
 served
 s at all
 ce said,
 a bit of
 dy, and
 tent to
 always

In the hurried, frenetic atmosphere of modern life, after-dinner wines, enjoyed after a business luncheon or meal or after a gathering, seem to encourage a more humane approach to social interaction.



Just as aperitif wine is a tradition the sign of hospitality, the afternoon wines are a gracious imply a desire to co-entertain your guests.



Wine


PORT -

CHAMPAGNE (*sh*)
Brut (very dry)

SPARKLING BURGUNDY

244

<p>kah-tell)</p> <p>HERRY</p>	<p>2 1/2</p> <p>4-oz</p> <p>cap</p> 
<p>em-pain)</p> <p>(brewt)</p>	<p>5 to 8-oz.</p> 

		Saucer
--	---	--------

HAND Column shows how to

Left-hand column shows how to serve wine types using the all-purpose glass. Right-hand column shows traditional glasses for these types.

LEFT-HAND Column shows how to serve various wine types using the all-purpose nine-ounce glass. Right-hand column shows traditional glasses for these wine types.

Vegetables

Asparagus Pickles

MRS. H.E. ANDERSON
Box 771, Kimberly

- 3 quarts water
- 2 quarts white vinegar
- 10 tablespoons salt
- 1 tablespoon whole pickling spices, pick out the cloves

Boil the above mixture 15 minutes and strain. Blanch asparagus one and one-half minutes. Cool in ice water. Put in pint jars. Put one whole clove of garlic in each jar. Boil the liquid and pour over asparagus and seal in pint jars.

Mixed Sweet Pickles

- MYRTLE HENSON
320 W. 8th, Jerome
- 1 red pepper, cut in strips
 - 5 quarts small cucumbers
 - 1 qt. cauliflower, broken in small pieces
 - 2 qts. small onions
 - 2 teaspoons turmeric
 - 4 qts. water
 - 1 cup salt

Soak overnight. Next morn-
ing, add one pint vinegar and cook 15 minutes. Stir often, do not overcook. Drain off liquid. Wash in cold water. Pack in jars. Make a syrup of:
10 cups sugar
5 cups vinegar
1 tablespoon pickling spice
5 cups water

Boil together and pour over pickles and seal.

Green Tomato Mince-meat

ILENE CLARK
Eden

- 1 1/2 pints tart apples
- 1 pint green tomatoes
- 2 teaspoons cinnamon
- 1 teaspoon each salt, allspice and cloves
- 1 1/2 cups sugar
- 1 lb. raisins
- 1 cup vinegar
- 1 cup chopped suit

Chop apples and green

tomatoes. Mix all ingredients together. Bring to a rapid boil and simmer until thick. Pour into jars, within one inch of top. Seal and process in water bath for 25 minutes. Hot water processing may be omitted and the mincemeat may be cooled and frozen.

Mock Heinz Sweet Pickles

MRS. IRVY STEINBERG
244 Wiseman
Twin Falls

Step 1 -- Add one pint salt to each gallon of cold water. Cover cucumbers and let stand one week. Drain.
Step 2 -- Add one heaping tablespoon alum to each gallon of boiling water. Pour, while boiling, over cucumbers and let stand 24 hours. Drain.
Step 3 -- Mix five pints of vinegar, one tablespoon celery seed, six cups sugar and one tablespoon whole pickling spices. Bring to a rolling boil and pour, hot, over cucumbers. Make enough liquid to cover cucumbers. Set 24 hours.

Drain and bring liquid to a boil three more times, 24 hours apart, adding two cups sugar each day. Always have liquid rolling boil hot and keep cucumbers well under liquid. If pickles are to be kept in unsealed jars, heat liquid three more times, 24 hours apart, without adding more sugar. If the cucumbers are not tiny, split when put in vinegar.

Danish Relish Spread

MRS. P. FISHER
246 4th Ave. E.,
Twin Falls

- 4 qts. green tomatoes
- 4 large cucumbers
- 6 green peppers
- 6 red peppers
- 6 onions
- 3 cups vinegar
- 1 cup water
- 4 cups sugar
- 1 1/2 ounces dry mustard
- 2 teaspoons celery seed
- 2 teaspoons turmeric
- 1 cup flour
- 1 pint mayonnaise

Grind green tomatoes, cucumbers, green and red

peppers and onions. Add three-fourths cup salt. Mix well and let stand overnight. Drain well next morning and ~~mix~~ drain. Combine sugar and vinegar and bring to a boil. Mix spices, flour and mustard and add enough water to stir into a smooth paste. Stir into the boiling vinegar-sugar mixture and stir until smooth and boiling. Add mayonnaise and bring to a boil, stirring constantly. Pour sauce over vegetables. Blend well. Return to a boil and bottle immediately. To insure sealing, process in a hot water bath for 10 minutes.

Potatoes Patricia

EMILY O. WEAVER
938 Robertson, Buhl

Cook and mash eight medium sized potatoes. Add: 3 cups cream style cottage cheese, 1 cup sour cream, 2 tablespoons grated onion, 2 1/2 teaspoons salt, 1 cup melted butter. Stir thoroughly and place in a casserole. Drizzle one-fourth cup melted butter over the top. Shivered almonds may be sprinkled over the top. Place in oven to heat through for 30 minutes at 350 degrees.

Yankee Tomato Relish

ARNDTH V. WHEELER
Rt. 1, Hansen

- 2 cups skinned and chopped tomatoes
- 1/2 cup onion, chopped fine
- 1 cup chopped celery
- 1 cup green pepper, chopped fine
- 6 tablespoons sugar
- 1 tablespoon mustard seed

1 cup cider vinegar

Before measuring, squeeze out most of the juice from tomatoes. Combine tomatoes with all remaining ingredients. Pour into a sterilized jar, cover and let stand for at least 24 hours before using. Makes about one quart.

Pickled Peppers

RUTH DOTHAM
Rt. 1, Rupert

1 qt. regular vinegar
1 qt. water
1 qt. salt, rock salt preferred
1 teaspoon sugar
Pack clean green peppers, cut, cleaned and seeded, in jars. Add three or four hot peppers to each quart and pour boiling solution over. Seal.

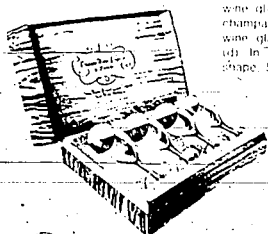
Introducing Chateau Wine Crystal by LENOX



Fine hand blown lead crystal

Any one who has seen a glass of Chateau Wine Crystal knows it is a thing of beauty. It is the first time the glass has taken the new Chateau Wine Crystal shape. It is the first time the glass has taken the new Chateau Wine Crystal shape. It is the first time the glass has taken the new Chateau Wine Crystal shape.

Generally, fine crystal glasses are a gracious decanter. Comfortably shaped to bring softness to the face. They are the first time the glass has taken the new Chateau Wine Crystal shape. They are the first time the glass has taken the new Chateau Wine Crystal shape. They are the first time the glass has taken the new Chateau Wine Crystal shape.



Chateau Wine Crystal by Lenox. Fine wines need it. Great wines deserve it.

NEW HOME BUILDERS!!

Your Carpet Dollars Will Buy More . . .

Ask About Our Special Builders Prices

If You Compare You'll Buy At

Claude Brown
Carpet Is Our Specialty

143 Main Ave. E. Or The Mall

Sterling JEWELRY CO.

ON-THE-MALL, By The Fountain
Downtown
TWIN FALLS

Casseroles

Sausage Surprise

MRS. DOROTHY NEWBERRY
1510 Oriental Ave., Burley
8 hard cooked eggs
1 lb. bulk pork sausage
Cool and shell the eggs.
Flatten the sausage on a lightly floured surface and cut into eight pieces. Mold each portion of pork sausage around a hard-cooked egg, being sure to

completely cover the egg. Combine one-half cup fine dry bread crumbs and one-fourth teaspoon paprika. Dip meat rolled over egg in one slightly beaten egg, then in the breadcrumb mixture. Place in a shallow baking pan. Bake 20 to 25 minutes at 375 degrees. Serves eight.

Easy Spaghetti

SANDY GIFT
366 Tyler, Twin Falls
Brown one pound ground beef, may be broiled if desired. Add six ounces of spaghetti which has been precooked for seven minutes. Add two and one-half cups V-8 vegetable juice, salt and pepper. One teaspoon chili powder may be used if desired. Simmer 20 minutes. Stir often and add more V-8 juice. If necessary to prevent sticking. If meatballs are used, simmer 25 to 30 minutes.

Chicken Tortilla Casserole

RUTH McDONALD
P. O. Box 1265
Twin Falls

Bake one to one and one-half hours at 300 degrees. Serves eight.

4 whole chicken breasts
9 corn tortillas
1 10 $\frac{1}{2}$ x 21 can cream of chicken soup
1 10 $\frac{1}{2}$ x 21 can cream of mushroom soup
1 cup evaporated milk
1 grated onion
1- $\frac{1}{2}$ x 21 can green chili sauce
 $\frac{1}{2}$ pound cheddar cheese grated

Wrap chicken breasts in aluminum foil. Bake at 400 degrees for one hour or until tender. Open foil and cook. Remove chicken from bone and cut in large pieces.

Cut tortillas into one-inch strips. Butter a 13 by 9-inch baking dish. Put two or three tablespoons of juice from the chicken in the bottom of the dish. Mix soup, milk and onion and add chili sauce.

Place a layer of tortilla strips in the bottom of the dish, add a layer of chicken and cover with sauce mixture. Repeat layers and top with cheese. Refrigerate for 24 hours.

Mrs. Murphy's Irish Chowder

MRS. P. FISHER
246 4th Ave. E.
Twin Falls

1 cup onions, finely chopped
1 cup finely diced celery
2 cups very finely sliced Idaho potatoes
2 cans (6 $\frac{1}{2}$ oz. each) or 1 pound minced clams and juice
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup flour
1 quart half and half cream
1 $\frac{1}{2}$ teaspoons salt
Few grains pepper
Drain juice from clams

and pour over vegetables in a very small saucepan. Add enough water to barely cover and simmer, covered, over medium heat until barely tender.

In the meantime, melt the butter and add flour and blend. Cook, stirring constantly. Add cream and cook and stir with wire whip until smooth and thick. Add undrained vegetables and clams. Heat through. Season with salt and pepper to taste. Serves eight.

Argentine Empanadas

MRS. DON HENSON
320 West Eighth, Jerome
DOUGH

3 cups flour
 $\frac{1}{2}$ teaspoon salt
2 teaspoons baking powder
 $\frac{1}{2}$ cup soft margarine
1 cup milk

Mix as for pie crust. Roll one-eighth inch thick. Cut round to make a tortilla. Place one tablespoon filling in center. Dip fingers in cold water and slightly moisten edge of tortilla. Fold dough over as for a turnover and seal carefully with a fork. Fry in deep fat at 350 degrees. When golden brown, drain on a paper towel and keep warm in oven until ready to serve.

FILLING

1 lb. hamburger
2 small onion, chopped
1 can tomatoes, drained
1 can tomato sauce
3 hard boiled eggs
1 can chopped black olives
Seasoning to taste
Brown meat and onions. Cook until tender. Add tomatoes and one can tomato sauce. Simmer 10 minutes. Add remaining ingredients and simmer slowly for 20 minutes. Let filling cool to thicken. Makes enough for three

batches of the above dough. The empanadas may also be filled with fruit, cheese, vegetables and other things. Sprinkle with sugar when using fruit and do not place in oven.

Cheese Souffle

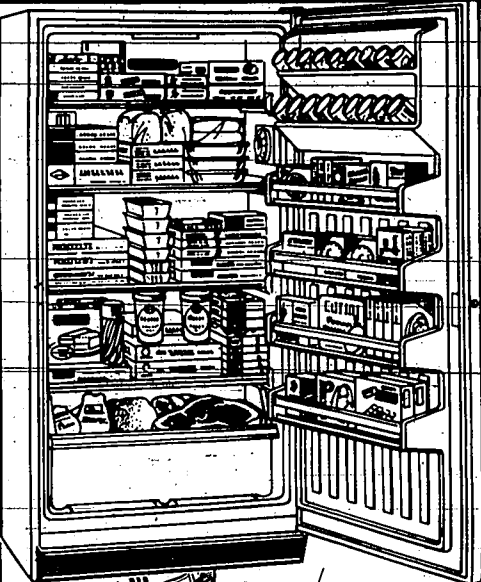
MRS. CLYDE JOHNSON
Rt. 1, Hansen

2 tablespoons flour
1 teaspoon salt
10 grains cayenne
1 cup evaporated milk
1 cup grated cheese
3 eggs separated

Mix the flour, salt and cayenne with a little of the milk to make a smooth paste. Add to the remaining milk and heat slowly to the boiling point, stirring constantly. Add cheese and stir until it melts. Remove from fire and pour over beaten egg yolks. When cool, fold in the stiffly beaten egg whites. Pour into a greased baking dish and set in a pan of warm water. Bake 45 to 50 minutes at 375 degrees. Serve immediately.

OPEN DAILY 10-10; SUNDAY 11-6

Kmart



20 CU. FT.
FAMILY SIZE
FREEZER
OUR REG. 369.00

\$320

Price Effective
April 18-19-20
Only!

• 20 cu. ft. of frozen food storage space lets you buy ahead, buy in quantity—and save.
• Admiral "Organizer" upright design keeps things separated, easy to find.
• Child-safe door lock for security. Key pops out, cannot be left in lock as a hazard to children.

• Generous door storage—Four package-deep shelves, two juice can racks.
• Slide-out drawer—handy, easy-access storage for bulky meat packages.
• Automatic interior light—corner-to-corner illumination.

2258 Addison Avenue East
(Corner of Eastland Drive and Addison Avenue) Twin Falls, Idaho

Frankroni Skillet

TERESA TREMBLAY
565 Rivin Drive
Twin Falls

1 lb. frankfurters, cut in half diagonally
2 tablespoons butter
1 can cream of celery soup
2 cups cooked small shell macaroni
1 can (about 8 oz.) whole kernel corn, undrained
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ cup chopped parsley
2 tablespoons sweet pickle relish
2 teaspoons prepared mustard
Brown frankfurters in butter in a skillet. Add remaining ingredients. Heat, stirring occasionally. Makes five and one-half cups.

Cookies

Huck Finn Oatmeal Cookies

MRS. GEORGE TWISS
Rt. 2, Paul

- 1 cup soft type margarine
- 2 cups firmly packed-brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 1/2 cup unsifted flour
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 3 cups quick cooking oats

1 cup raisins
Measure all ingredients into a mixing bowl. Beat at low speed of electric mixer or mix by hand until well blended. Drop by heaping teaspoons two inches apart on ungreased baking sheet. Bake 12 to 15 minutes at 350 degrees. Remove immediately from baking sheet and cool.

Dream Bars

MRS. CALLAN
NEWLAND
Box 875, Halley

- 3/4 cup butter or margarine
- 3/4 teaspoon salt
- 3/4 cup brown sugar
- 1/2 cup flour
- Blend and press into a 9 by 12 inch pan. Bake at 350 degrees for 15 minutes. Combine:

- 1 cup brown sugar
- 1 teaspoon vanilla
- 2 beaten eggs
- 2 tablespoons flour
- Pinch of salt
- 1 cup nuts

Blend and spread over crust mixture. Bake 15 to 20 minutes at 350 degrees. Cut while warm. Makes about three dozen bars.

Soft Raisin Cookies

ANITA WALZ
Rt. 3, Box 6, Jerome

- 1 1/2 cups sugar
- 3/4 cups flour
- 2 eggs
- 1 cup butter or margarine
- 1 cup milk
- 2 teaspoons dried lemon peel, optional
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1/2 cups raisins
- 1/2 cup chopped walnuts
- Early in the day, or up to two weeks before serving, measure all ingredients except raisins and nuts into a large bowl. Mix at low speed of mixer until

ingredients are just blended. Increase speed to medium and beat two minutes, occasionally scraping bowl with spatula. Stir in raisins and nuts until blended. Preheat oven to 375 degrees. Drop batter by heaping teaspoons about two inches apart onto greased cookie sheet. Bake 12 to 15 minutes until lightly browned around the edges. Remove the cookies to wire racks to cool. Store in a tightly covered container. Makes about two dozen large cookies or four dozen average size.

Mince-meal

Refrigerator Cookies

MRS. EARL BROWER
Box 236, Paul

- 3/4 cup butter
- 3 cups flour
- 1 cup sugar
- 1 egg
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 teaspoon grated orange peel
- 1/2 teaspoon vanilla
- 3/4 cup mince-meal, drained
- 1/2 cup chopped nuts
- In a mixing bowl, cream butter. Gradually add

1/2 cup beat until light and fluffy. Beat in egg. Sift flour, cinnamon, soda and salt. Gradually add to creamed mixture. Add orange peel, vanilla, mince-meal and nuts. Shape into two rolls 1 1/2 inches in diameter. Wrap in waxed paper. Chill. Slice thinly and place on a baking sheet. Bake seven to 10 minutes at 375 degrees. Remove immediately to a wire rack to cool. Makes five dozen.

Oatmeal Coconut Cookies

FRANCIS ZOLLINGER
Box 556, Rupert

- Mix together:
- 1/2 cup shortening
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 egg
- 1 teaspoon vanilla
- Add:
- 1 1/4 cups flour

1 teaspoon soda
1 teaspoon baking powder
Pinch of salt
1 cup uncooked oatmeal
1 cup coconut
Roll in small balls. Press on greased cookie sheet. Bake 10 minutes at 350 degrees.

Danish Pastry Apple Bars

CINDY SHETTEL
Rt. 1, Twin Falls

- 2 1/2 cups flour
- 1 teaspoon salt
- 1 cup lard or shortening
- 1 egg yolk
- Milk to make 3/4 cup with egg yolk
- 2 handfuls of corn flakes
- 8 to 10 apples
- 1 cup sugar
- 1 teaspoon cinnamon
- 1 egg white
- 1 tablespoon water
- 1 cup powdered sugar
- Vanilla
- Mix ingredients, including milk and egg yolk

for pie crust. Roll half of the dough to fill a 10 1/2 by 15 1/2 inch cookie tray. Sprinkle bottom crust with crushed corn flakes. Peel and slice apples and place over crust and flakes. Sprinkle with sugar and cinnamon. Roll out the other half of dough, place on top and pinch edges. Beat egg white still and brush over crust. Bake at 400 degrees for 40 minutes. While warm, frost with water, powdered sugar and vanilla. Pour over warm crust.

Lemon Drop Cookies

DEEANN GLINE
262 Fifth Ave. N.
Twin Falls

- 1/2 cup (1 stick) butter
- 1 cup sugar
- 1 egg
- 1 teaspoon grated lemon peel
- 3 tablespoons lemon juice
- 1 cup chopped pecans
- 1 1/2 cups flour
- 1 teaspoon baking powder
- In a mixing bowl, cream butter. Gradually add

sugar and continue beating until blended. Beat in egg. Stir in lemon peel, juice and pecans. Sift together flour, baking powder and salt. Gradually add to creamed mixture. Blend well. Drop by teaspoons onto a greased cookie sheet and bake in a 350 degree oven 10 to 12 minutes or until done. Remove to wire rack and cool. Makes four to five dozen cookies.

Gronny's Goodies

RUBY BRIGGS
969 2nd Ave. W.
Twin Falls

- 16 gramraham crackers
- 1/2 cup diced almonds
- 1 cup sweetened condensed milk
- 1/2 cup melted butter or margarine
- 1/2 cup semisweet chocolate pieces
- 1 teaspoon salt

1/2 teaspoon mace
Crush crackers very fine with rolling pin. In a large bowl, combine crumbs with remaining ingredients. Mix well. Pour into well greased eight inch square pan. Bake 20 to 35 minutes at 350 degrees. Cool five minutes. Cut into bars. Remove from pan immediately. Makes about 20 bars.

Carrot Cookies

SANDY GIFT
366 Tyler, Twin Falls

- Cook about 10 carrots, mash and cool and measure about one cup.
- Cream:
- 1 cup cooked carrots
- 3/4 cup sugar
- 1 egg, beaten
- 1 cup shortening
- 1 teaspoon vanilla
- Add:
- 2 cups flour

2 teaspoons baking powder
1/2 teaspoon salt
Mix well and drop by spoonful on a non-stick coated or a greased cookie sheet. Bake about 10 minutes at 375 degrees. Frost while hot with:

- 1 tablespoon grated orange rind
- 1/2 cup orange juice
- Enough powdered sugar to make icing consistency

Sour Cream Cookies

ANNE S. HARDING
515 East Ave., Ketchum

- 1/2 cup butter
- 1/2 cups sugar
- 1/2 cup sour cream
- 2 beaten eggs
- 1/4 teaspoon salt
- 1 teaspoon nutmeg
- 1 teaspoon vanilla
- 1/2 teaspoon almond flavoring
- 3/4 cups cake flour

1 teaspoon baking soda
Cream butter with sugar. Add cream, eggs and flavorings. Mix thoroughly. Sift flour, measure and sift with baking soda, salt and nutmeg. Add to creamed mixture. Mix thoroughly. Drop by teaspoonful on a well oiled baking sheet. Bake eight minutes at 375 degrees.

Oatmeal Chocolate Chip Cookies

KATHY SHETTEL
1227 2nd Ave. E.

- 2 cups shortening
- 1 cube margarine
- 2 cups white sugar
- 2 cups brown sugar
- 2 eggs, add 1 at a time
- 1 teaspoon vanilla
- 3/4 cups flour
- 2 teaspoons soda
- 6 cups oatmeal
- 1 large package chocolate chips
- Mix all ingredients well
- Heat oven to 350 degrees

Drop by large teaspoonful onto an ungreased cookie sheet. Bake about 10 minutes.

Fruitcake Cookies

BERTHA ALLEN
Box 306, Kimberly

- 3 sticks margarine
- 1 1/2 cups sugar
- 3 cups flour
- 1/2 teaspoon cloves
- 1/2 teaspoon cinnamon
- 1/2 teaspoon allspice
- 4 eggs
- 2 tablespoons wine
- 1 pound diced candied cherries
- 1 pound diced, candied pineapple

2 cups chopped pecans
Cream the margarine and sugar in a bowl. Add the flour and spices and mix well. Add the eggs one at a time, beating well after each addition. Add the wine, fruits and pecans and mix well. Drop by teaspoonful on greased cookie sheet. Bake for 15 minutes at 350 degrees, having a pan of water on the bottom oven rack.

Christmas Cookies

MRS. GLENN THIETTEN
1311 8th Ave. E.
Twin Falls

- 1 cup sugar
- 1 cup shortening
- 2 eggs
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon vanilla or lemon extract
- 1 teaspoon cinnamon

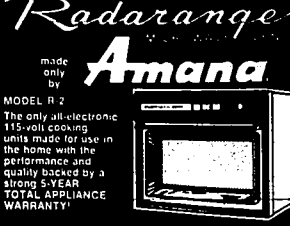
1 cup walnut meats, cut
2 1/2 cups flour
Cream shortening and sugar. Add beaten eggs, nuts and extract. Sift flour, salt, cinnamon and mix all thoroughly. Roll on floured board. Cut in fancy shapes. Brush over with egg white. Bake in a greased pan about 10 minutes at 375 degrees.

Molasses Sugar Cookies

MARY LEE POTHIER
Box 611, Ketchum

- 1 cup shortening
- 1 cup sugar
- 1 cup dark molasses
- 1 egg
- 2 teaspoons baking soda
- 2 cups sifted flour
- 1/2 teaspoon cloves
- 1/2 teaspoon ginger
- 1 teaspoon salt
- 1 teaspoon cinnamon
- Melt shortening in a saucepan over low heat.

Remove from heat. Let cool. Add sugar, molasses, egg, cinnamon and other spices and salt to flour mixture. Add melted shortening and mix well. Chill for one hour. Form into one inch balls. Roll in granulated sugar and place on greased cookie sheet, two inches apart. Bake eight to 10 minutes at 375 degrees. Makes four and one-half dozen cookies.



Radarange
Amana

made only by

MODEL R-2
The only all-electronic 115-volt cooking units made for use in the home with the performance and quality backed by a strong 5-YEAR TOTAL APPLIANCE WARRANTY!

RADARANGES from \$269.95
Exclusive Amana 5-Year Total Appliance Warranty!

THE NEW RADARANGE MICROWAVE OVEN

Amana warrants for five years from date of original purchase, parts and related labor when the product is used for normal home use within the U.S. and warranty service performed by an authorized Amana service center.

Owner's responsibility is for serviceman's travel charges, local carriage and normal maintenance.

Warranty void where product is abused, damaged or altered; serial plate is defaced or service seal is broken.

Warranty applies in Canada except for taxes, duties and assessments levied at time of purchase.

AMANA REFRIGERATION, INC. • AMANA, IOWA

The one to buy is the one that is No. 1



Blacker
APPLIANCE FURNITURE

10 A ROSS COOK WE SERVE TO SERVE AGAIN

EVERYTHING FOR THE HOME

273 2nd Ave. E. Twin Falls 733-1804

Meals

Slippy Joes

MRS. WENDELLE E. ROBINSON
Pigtail Lane, Box 46, Murtaugh
1 lb. ground beef
1 cup chopped green pepper
1 cup chopped onion
barbecue sauce, enough to make desired thickness
Brown meat, drain. Add barbecue sauce, pepper and onion. Cover. Simmer 15 minutes. Spoon mixture onto eight buns and place cheese on top of each bun. Broil until cheese begins to melt.

BARBECUE SAUCE
2 tablespoons vinegar
1 tablespoon flour
1 teaspoon chili powder
1 tablespoon brown sugar
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 cups worcestershire sauce
1/2 cup catsup
1 tablespoon water
For 2 small cans tomato sauce, depending upon desired consistency
1 cup chopped onion
Blend all ingredients thoroughly.

Venison Chili

MRS. ALICE TRACY
437 3rd Ave. S., Twin Falls
Cut about two pounds of venison in small bite sized pieces. Brown in two tablespoons oil or lard.
Add:
1 small chopped onion
1 clove garlic, chopped
Simmer until soft. Add:
1 teaspoon cumin
2 tablespoons chili powder
1 tablespoon flour
Mix well. Add:
1 large can tomatoes, mashed fine
1/2 cup beer
Simmer 45 minutes. If desired, add hot peppers to taste.

Meat Balls Versatile

VIVIAN BURKE
Rt. 1, Hagerman
1 lb. hamburger
1 lb. pork sausage
2 cups bread crumbs
1 beaten egg
1/2 cups milk
4 teaspoons onion
2 teaspoons salt
1/2 teaspoon pepper
1/2 teaspoon dry mustard
1/2 teaspoon sage

Mix well and brown in one-fourth cup cooking oil. Use mushroom soup and cooked noodles for sauce and to serve over or may use a sweet and sour sauce mix. Mix meatballs and sauce and bake 45 minutes at 350 degrees. Makes a large amount and the meatballs may be frozen.

Special Fried Chicken

SOPHIE J. BEZMAREVICH
1602 Juniper St. N., Twin Falls
1 large fryer, cut up
2 cups packaged dry bread crumbs
1 tablespoon salt
2 teaspoons paprika
1/2 teaspoon pepper
1/2 cups buttermilk
1/2 cup butter, melted
Preheat oven to 400 degrees. Wash, chicken, pat dry. Combine bread crumbs, salt, paprika and pepper on a piece

of waxed paper. Pour buttermilk in a small bowl. Dip each chicken piece into buttermilk, then coat with crumb mixture. Arrange chicken in single layer in shallow baking pan. Cover tightly with foil. Bake 45 minutes.
Increase oven temperature to 450 degrees. Remove foil. Brush chicken with melted butter. Bake 15 minutes longer without foil until tender and golden brown.

Pork Chop Rice Bake

MRS. LARRY SHAW
136 Payson, Buhl
1/2 inch thick pork chops
Salt and pepper
1 cup long grain rice
2 cups orange juice
2 cans (10 1/2 oz.) condensed chicken with rice soup, undiluted
Brown pork chops in a small amount of hot shortening.

Season to taste. Mix rice, juice and soup in a greased baking dish. Arrange chops on top. Cover and bake in a 350 degree oven for 50 to 55 minutes.
If desired, the pork chops may be brushed with a mixture of two tablespoons brown sugar, two teaspoons prepared mustard and two teaspoons worcestershire sauce about 30 minutes before they are done.

Pork Stew, Oriental Style

ARDITH V. WHEELER
Rt. 1, Hansen
1 lb. boned pork shoulder
1 tablespoon vegetable oil, optional
2 large onions, chopped
1 stalk celery, chopped
2 cans bean sprouts, drained
1 teaspoon salt
1/2 teaspoon pepper
1/2 cup molasses
2 tablespoons soy sauce
2 tablespoons each cornstarch and flour
Hot cooked mashed potatoes or rice

Cut pork in small pieces and brown on all sides, using oil. If desired. Add two cups of water. Bring to a boil, cover and simmer 20 minutes. Add onions and celery and simmer 40 minutes longer, or until meat is tender. Add next five ingredients and heat.
Blend cornstarch and flour with three tablespoons water and stir into mixture. Cook, stirring until thickened. Serve plain in bowls as stew or use to top potatoes or cooked rice. Serves eight.

Hot Chicken Loaf

P. FISHER
266 4th Ave. E., Twin Falls
FALLS
1/2 cup chopped mushrooms
2 tablespoons butter
1 cup fine dry bread crumbs
1/2 cup milk
2 eggs
1 cup chopped cooked chicken
1 tablespoon chopped parsley
1 teaspoon lemon juice
1 teaspoon onion juice
1 teaspoon salt
1 teaspoon celery salt
pepper

nutmeg
Saute mushrooms in melted butter. Add bread crumbs and milk and cook about five minutes. Remove from heat. Add slightly beaten egg yolks and remaining ingredients. Mix well. Fold in stiffly beaten egg whites.
Bake in well-greased loaf pan in a pan of hot water for 35 minutes or until set in a 350 degree oven. Unmold on hot platter to serve with a lemon butter sauce. Serves six.

Bar-B-Queed Hamburger

DEANN GLINE
262 5th Ave. N., Twin Falls
1 lb. ground beef
1 cup chopped onion
1/2 cup chopped celery
1/2 teaspoon garlic powder
2 tablespoons brown sugar
1 can tomatoes
1/2 can tomato paste
1 teaspoon butter
2 tablespoons worcestershire sauce
1 teaspoon tabasco sauce

5 tablespoons vinegar
4 tablespoons tomato catsup
1 teaspoon salt
1 teaspoon pepper
Brown meat in a large skillet. Add onions, celery, garlic and butter. Cook until tender. Add remaining ingredients and bring to a boil. Reduce heat to simmer and cook one hour. Serves six to eight.

Oriental Pot Roast

SUSAN BORCHARD
Rt. 1, Wendell
3 to 4 pound beef arm or blade pot roast
2 tablespoons flour
2 1/2 tablespoons salt
1/2 teaspoon pepper
1/2 teaspoon garlic salt
3 tablespoons lard or drippings
1/2 cup water
1/4 cup vinegar
3 tablespoons brown sugar

2 medium-sized green peppers, cut in strips
1 can (13 1/2 oz.) pineapple chunks, drained
2 large tomatoes cut in eighths
flour for gravy
Combine flour, salt, pepper and garlic. Dredge pot roast in seasoned flour. Brown in drippings. Pour off drippings. Combine water, vinegar and brown sugar

and add to pot roast. Cover tightly and cook slowly about two and one-half hours.
Add green pepper and continue cooking 15 minutes or until meat is tender. Add pineapple chunks and tomato wedges. Cook until heated through, about 10 minutes. Thicken cooking liquid with flour for gravy. Serves six to eight.

TIME TO REMODEL

KITCHENS PLANNED
FOR CONVENIENCE
AND BEAUTY



Well designed kitchens are a pleasure to behold, especially when you combine fine cabinet workmanship and beautiful appliances. Get other estimates for your remodeling project and you will find our prices are lower. We guarantee our work to your complete satisfaction.



TWIN FALLS
1510 Highland Ave. E.
Phone 733-5571

JEROME
515 W. Main
Phone 324-8161

BURLEY
303 N. Overland
Phone 678-8368



Fresh Rhubarb Cake

NETTIE MARTIN
P.O. Box 335, Hagerman

Cream together:
1/2 cup butter or
margarine, room tem-
perature
1 cup granulated sugar
1/2 cup brown sugar
1 egg
Sift together
2 cups flour
1/2 teaspoon salt
1 teaspoon baking soda

Add alternately to
cream ingredients with
one cup sour milk or but-
termilk. Fold in two cups
finely chopped fresh
rhubarb. Pour into a
greased 9-by-13-inch pan.
Mix together:
1/2 cup granulated sugar
1 teaspoon cinnamon
1/2 cup chopped nuts
Sprinkle on top of cake
batter. Bake 40 to 45
minutes at 350 degrees.

Dump Cake

**MRS. JAMES P.
VOEGELE**
1145 Heyburn Ave. E.,
Twin Falls

Preheat oven to 350
degrees. Spread pie filling
in greased 13-by-9-by-2-
inch pan. Arrange
pineapple chunks over pie
filling cherries. Sprinkle
with dry cake mix. Cover
with melted butter or
margarine and walnuts.
Bake for one hour.
Top with whipped top-
ping, whipped cream or
vanilla ice cream.

ETHEL ADAMS
4088
274 Jackson St., Twin Falls
2 1/2 cups sifted cake flour
1/2 teaspoon salt
1/2 teaspoon ground car-
damom
1/2 teaspoon baking soda
1/2 cup butter or margarine,
softened
1 1/2 cups sugar
1 teaspoon vanilla extract
1/2 teaspoon grated lemon
rind

ETHEL ADAMS
4088
1 cup sour cream
1 1/2 cups finely chopped
walnuts
Preheat oven to 325
degrees. Grease and flour a
9-inch tube pan or bundt
pan. Sift cake flour, salt,
cardamom and soda
together onto a sheet of
waxed paper. Set aside
Cream butter and sugar
at a medium high speed of
beating. Add vanilla and
lemon rind. Beat in four
eggs, one at a time. Add
flour mixture alternately
with sour cream. Mix at
low speed until just blend-
ed. Fold in walnuts with
spoon. Turn into a
prepared pan.
Bake on low rack of oven
about one hour and 15
minutes. Let stand in pan
for 10 minutes. Then turn
out on wire rack to cool.
Fruit may be added if
desired.

BISHOP'S BREAD
MRS. SUZIE METZGER
Rt. 3, Twin Falls
2 1/2 cups flour
1/2 cup shortening
2 cups brown sugar
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon soda
1 egg
3/4 cup sour milk
1 tablespoon baking
powder
Combine flour, short-
ening, brown sugar and
salt and mix well. Save
three-fourths cup of this
mixture for topping.
To the rest of the
mixture, add cinnamon, soda,
egg, sour milk and baking
powder. Mix well. Grease
and flour a 13-by-9-by-2-
inch pan. If a teflon coated
pan is used, it need not be
greased and floured.
Put batter into pan and
sprinkle top with saved
over butter. Bake at 400
degrees for 25 minutes or
until a toothpick inserted in
the center comes out clean.

Picnic Cake

MRS. WILLIAM R. HILL
Rt. 4, Box 211, Jerome

1 cup dates, chopped
1 teaspoon soda
1/2 cup boiling water
1 cup sugar
1/2 cup shortening
2 teaspoon salt
2 eggs beaten
1 1/2 cup flour
1 teaspoon cinnamon
1 teaspoon vanilla

Mix dates, soda and
boiling water. Let stand
until cool. Cream short-
ening, sugar, salt and
eggs. Add flour, cinnamon
and vanilla. Mix well. Add
to the date mixture. Pour in
greased 9-by-13-inch pan.
Top with a mixture of:
1 cup brown sugar
1 (6 oz.) package chocolate
chips
Bake. Needs no frosting.

Spice Cake

ANNETTE DICKSON
Boxes 3, Kimberly

1 cup sugar
1/2 cup shortening
1 cup stewed raisins
1 cup of juice from cooking
raisins
1/2 teaspoon nutmeg
1/2 teaspoon cloves
1 teaspoon cinnamon
1/2 cup black walnuts

2 cups flour
2 eggs
1 teaspoon soda
1 teaspoon salt
Dissolve soda in raisin
juice. Cream sugar and
eggs. Add dry ingredients,
nuts and raisins. Bake in a
moderate oven until an
inserted toothpick comes
out clean.

Fall Cake

MARtha WADDELL
1902 Heyburn Ave. E.,
Twin Falls

1 1/2 cups raisins
1 cup cherries
1 1/2 cup chunk pineapple
3 cups pecans
3 cups sifted flour
1 teaspoon baking powder
1 teaspoon salt
1/2 cup shortening
2 cups brown sugar
4 large eggs
1 teaspoon cloves
1/2 cup milk
Mix cherries, raisins,

nuts, pineapple. Stir
together flour, baking
powder, salt, shortening,
brown sugar, eggs, cloves,
milk and pour over fruit
mixture.
Line a loaf pan with foil,
allowing one-half inch to
extend at the sides. Pour
cake into pan and bake for
three hours in a 275 degree
oven. Place a pan with two
cups of water on the bottom
shelf for a cake with
greater volume, moist
texture and a shiny glaze.

Soups

Ham Vegetable Chowder

MRS. GEORGE BENSON
Box 33, Wendell

Simmer:
2 cups diced raw potatoes
1 cup diced celery
1 chopped onion
1 green pepper, chopped, in

2 cups ham liquid until
tender.
Add:
1 cup cooked ham, chopped
1 pint milk
Heat and season to taste.

Tomato Soup

MRS. LEE BURKS
Rt. 3, Jerome

Chop fine or blend:
16 qt. ripe tomatoes
1 package celery hearts
6 medium-sized onions
4 medium-sized peppers
Add 10 bay leaves and
cook until tender, about 20
minutes. Then run through
strainer.
Add:

1/2 cup salt
3 cups brown sugar
1 1/2 teaspoons cloves
Take some of this juice
and make a thin paste with
two cups flour and one
pound melted butter or
margarine.
Put all ingredients
together and bring to a full
rolling boil. Seal in
sterilized jars. Makes 18
quarts or 36 pints.

Brunswick Stew

MRS. JAMES GIBSON
580 Fillmore St.,
Twin Falls

1 (6 oz.) stewing chicken,
cut up
4 medium tomatoes or 1 (29
oz.) can tomatoes
2 large onions, sliced
2 (16 oz.) cans whole kernel
corn, drained
1 (10 oz.) can frozen lima
beans
3 medium potatoes, pared
and cubed (three cups)
4 teaspoons salt
1 tablespoon sugar
1/4 teaspoon pepper

Simmer the chicken with
six cups of water in a large
covered kettle or Dutch
oven for one and one-half to
two hours, or until tender.
Remove chicken from
broth and cool.
Remove meat from
bones and cube. Discard
bones. Skim fat from broth.
Return cubed chicken to
broth. Add vegetables and
seasonings. Cover and
simmer 30 minutes or until
vegetables are tender and
flavors blended. Makes
about five quarts.

Sauces

Spicy Chili Sauce

ARDITH WHEELER
Rt. 1, Hansen

4 qt. peeled, chopped red rip-
e tomatoes
2 cups chopped onions
2 cups chopped sweet red

peppers
1 hot red pepper
1 cup sugar
3 tablespoons salt
3 tablespoons mixed pickling
spices
1 tablespoon mustard seed
1 tablespoon celery seed
2 1/2 cups vinegar

Combine tomatoes, onions,
sweet and hot peppers, sugar
and salt. Cook gently for 45
minutes. The spices in a
cheesecloth bag and add to
tomato mixture. Cook until
very thick, about 45 minutes.
AS mixture thickens, stir
frequently to prevent sticking.
Add vinegar and cook slowly
until as thick as desired. Pour
while boiling hot into sterilized
jars, leaving one-eighth inch
headspace. Adjust caps.
Makes about six pints.

Clam Chowder

CONNIE HALVERSON
P.O. Box 344, Halley

3 cans minced clams
1 cup chopped onions
1 cup chopped celery
3 cups diced potatoes
Cook over medium heat
until mushy.
1/2 cup butter
1/2 cup flour
1 qt. milk
1 pt. half and half
1 1/2 teaspoons salt
2 teaspoons sugar
Pepper to taste
Prepare as for white
sauce, stirring constantly.
Add to first mixture and
cook over medium heat
until desired thickness.

Limited offer now
through April 30

**\$50.00
FACTORY
REBATE**
on any built-in
Heaterator
Fireplace



Don't miss out! We're making it easy for you to start enjoying
family fun around a real fireplace! If you buy any built-in Heater-
ator "warming fireplace" before April 30, we'll send you a
check for \$50.00! All you do is send Heaterator a picture of your sales
slip and the filled in factory warranty card and the money is yours.
Heaterator is The Fireplace Fireplace®. Factory-built, installs
next to any existing wall. No costly masonry needed. Model 2138
includes a fully controllable heat circulating feature. So unique it's
patented.
Every model decorates any way you like. Your choice of ten
wood burning models in four different sizes.
*Certain Heaterator fireplace building operation products also apply during this rebate
offer. See dealer for details.
\$ Limit one rebate per customer.

**SAVE EVEN MORE!
INSTALL IT YOURSELF!**

PETERSEN'S
HOME IMPROVEMENT
116 5th Ave. E. GOODING
PHONE 934-4462

Desserts

Cherry dessert

JUDY KORB
1643 Third Ave. E., Twin Falls

2 cups crushed graham cracker crumbs
1 pound melted butter
2 tablespoons sugar
1 (3 oz.) pkg. marshmallows
1 cup milk
1 regular box topping mix
1 can cherry pie filling
Mix the crumbs, butter and sugar. Put half in the bottom of a 9 by 11-inch

pan. Melt the marshmallows in the milk in the top of a double boiler. Cool. Whip the topping and add to the marshmallow mixture. Put half of the marshmallow mixture on top of the crumbs. Chill a short while.
Spoon on cherry pie filling. Cover with other half of the marshmallow mixture and top with remaining crumbs. Refrigerate overnight. Serves 12.

Freezer Ice Cream

JEAN TODHUNTER
Box 359, Hailey
1 pint whipping cream
1 quart milk
1 1/2 cups sugar
3 eggs, slightly beaten
1 teaspoon salt
1 tablespoon gelatin
1 cup cold water
1 tablespoon vanilla for vanilla ice cream or
5 tablespoons cocoa dissolved in hot water for chocolate ice cream

Dissolve gelatin in cold water. Stir milk, sugar, eggs and salt together. Bring to a boil. Remove from heat and add softened gelatin. Cool. Whip cream and add to cooled custard. Add flavoring. Place in freezer container and pack freezer with alternate layers of, cracked ice and coarse rock salt in proportions of five quarts of ice to one cup salt. Allow to rest three minutes. Freeze.

Pecan tassies

PEGGY VEIS
113 021, package cream cheese

1 cup margarine
1 cup flour
Mix thoroughly and chill an hour or two. Line muffin pans with a ball of dough, pressing in bottom and sides of cup. Sprinkle chopped pecans in bottom. Set aside.

FILLING
Beat until smooth:
1 egg
1 cup brown sugar
1 tablespoon soft butter
1 teaspoon vanilla
dash of salt
Spoon into shells and top with more pecans. Bake 25 minutes at 325 degrees. Flavor improves with standing a day or two.

Individual Brownie Alaskas

MRS. JEAN ETCHETO
1560 Princeton Dr., Twin Falls

Bake a favorite brownie recipe and cut into three-inch squares. Place on a baking sheet.
Top each brownie with a small scoop of ice cream and place in a freezer one hour. Preheat oven to 500 degrees. Beat four egg

whites until foamy, beat in one-half cup sugar, one tablespoon at a time. Continue beating until stiff and glossy.
Cover brownies and ice cream, sealing it to the edge of the brownies. Bake three to four minutes or until meringue is light brown. Serve immediately.

Rhubarb Crisp

JOYCE OSTROM
Rt. 2, 265 Bouck Rd., Burley

Mix rhubarb and place in a greased eight-inch square pan:
4 cups chunked rhubarb
2 tablespoons flour
1 cup sugar
Blend until crumbly:
2 cups brown sugar
1/2 cup flour
1/2 cup oatmeal

2 1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 cup butter
Spread the crumbly mixture over the rhubarb. If desired, pour one-half cup water over everything in the pan. Bake at 375 degrees for 30 to 35 minutes or until rhubarb is tender and topping is brown. Serve warm with cream, ice cream or hard sauce.

Chocolate Mousse

J. ETCHETO
1560 Princeton Dr., Twin Falls

2 tablespoons brewed coffee, cooled
3 oz. sweet chocolate
4 egg yolks
1/4 cup sugar
4 egg whites
1 1/2 cups heavy cream
Combine the coffee and the chocolate in the top of a double boiler. Place over hot water until chocolate is completely melted.

Remove from heat and set aside to cool for about 15 minutes.
Beat the egg yolks until light in color. Add the cooled chocolate and mix well.
Beat the whites until stiff, but not dry. Fold them slowly and carefully into the chocolate mixture. Pour into unbuttered individual dishes or a two-quart mold. Chill at least four hours.

Strawberry Swirl

ARDITHY WHEELER
Rt. 1, Hansen

1 cup graham cracker crumbs
1 tablespoon sugar
1/4 cup melted margarine
1 (3 oz.) pkg. strawberry gelatin
1 cup boiling water
1 cup cold water
1 cup chopped fresh strawberries
1/2 lb. marshmallows
1/2 cup milk
1 cup heavy cream, whipped
Mix together graham cracker crumbs, sugar and margarine. Press mixture

into an eight-inch square pan. Chill. Dissolve gelatin in boiling water. Add cold water and chill until thick and syrupy. Add strawberries. Meanwhile, heat marshmallows in milk over medium heat until melted. Cool well. Fold mixture into whipped cream.
Spread half of the marshmallow mixture over crumbs. Spoon gelatin mixture on top. Top with remaining marshmallow swirl layers. Give a marbled effect. Chill until set. Makes nine servings.

Pumpkin Cake Roll

MRS. CHARLENE BATEMAN
218 East 11th Jerome

Beat three eggs on high speed of mixer for five minutes. Gradually add one cup of granulated sugar. Stir in two-thirds cup of pumpkin and one teaspoon lemon juice.
In a separate bowl, stir together three-fourths cup flour, one teaspoon baking powder, two teaspoons cinnamon, one teaspoon ginger, one half teaspoon nutmeg and one-half teaspoon salt. Fold into pumpkin mixture. Spread in greased and floured 15

by 10 by 1 inch pan. Top with one cup finely chopped walnuts. Bake at 375 degrees for 15 minutes.
Turn out on towel sprinkled with powdered sugar. Starting at narrow end, roll towel and cake together. Cool. Unroll.
Spread with filling made from two three-ounce packages cream cheese, four tablespoons butter or margarine, one cup powdered sugar and one-half teaspoon vanilla. Blend with mixer until smooth. Spread on cake and roll. Chill. Serves eight.

Pumpkin Pie Bars

OLIVINE KENDALL
202 N. Cleveland, Jerome

1 cup flour
1/2 cup oatmeal
1/2 cup brown sugar
1/2 cup butter or margarine
Mix until crumbly, using low speed of mixer. Press into a 9 by 13 inch pan. Bake 15 minutes at 350 degrees.
1 lb. can pumpkin (2 cups)
1 can evaporated milk (13 oz)
2 eggs
1/2 cup sugar
1/2 teaspoon salt

1 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon cloves
Mix all together and pour into crust. Bake 20 minutes at 350 degrees.
Combine:
1/2 cup pecans
1/2 cup brown sugar
2 tablespoons butter
Sprinkle over pumpkin and bake 20 minutes more or until filling is set. Cool in pan. Cut in two-inch squares. Top with whipped cream. Serves 24.

Apple nut dessert

MARJORIE CONNELL
Rt. 1, Twin Falls
Mix with a fork in a large bowl:
1 cup sugar
3/4 cup sifted all-purpose flour
2 teaspoons baking powder
1 tablespoon shortening
1/2 cup evaporated milk
1 teaspoon vanilla
3 cups cut-up canned or fresh peeled apples
1/2 cup cut-up nuts
Spread in greased nine-

inch square pan.
Mix with a fork until crumbly.
2 tablespoons brown sugar
1/2 cup flour
2 tablespoons soft butter or margarine
Sprinkle over apple

mixture. Bake 30 to 35 minutes at 350 degrees or until top is golden brown.
Serve warm or cold. Spoon into dishes or cut into squares. May be topped with whipped cream.

Strawberry wallow

LOUISE BYWATER
Rt. 1, Twin Falls

1 pt. strawberries
18 marshmallows
2 teaspoons lemon juice
1/2 pint whipping cream
1/2 cup boiling water
1 cup sugar

Melt marshmallows in boiling water. Cool. Add crushed and sweetened strawberries and lemon juice. Chill. Then add stiffly-beaten cream. Chill thoroughly in refrigerator before serving. Apricots or raspberries may also be used.

Where to dine



BURLEY

PODEROSA INN
On Interstate 80
678-9073

JACKPOT
The Fun Spot South of the Border.
Dining at its finest. Prepared by Chef Gory
Hwy. 93
733-5163

CINDY'S RESTAURANT
Idaho State 79 & Interstate 80
324-4991

THE COVE
496 Addison W.
733-9844

COYS
At The Holiday Inn
Blue Lakes Blvd. N.
733-0650

DEPOT GRILL
545 Shoshone St. S.
733-0710

GEORGE K'S
1749 Kimberly Road
734-3100

Colonel Sanders' KENTUCKY FRIED CHICKEN
North 5 Pk.
Across From Washington School

ROGERSON RESTAURANT and GOLDEN R
Center of the Downtown Mall

TURF CLUB
234 Falls Ave.
734-3000

- Driftwood Dining Room
- Confection Shop
- Confectionery/Facilities Seating
- Up to 100
- Music in the Lounge
- Whispering Willows
- Sunday Smorgasbord

JEROME
OPEN 24 HOURS
Daily Businessman's Luncheon
Family Dinner Special
Dinner and Nightly
Clean Comfortable Dining
Adequate parking for cars & trucks

TWIN FALLS
Wine by the Drink or Bottle on Sundays
Featuring Finger Steaks, Chicken, Ruben and Corned Beef Sandwiches
FAMILY'S WELCOME!!

- Music nightly in the lounge
- Coffee shop open 24 hours

Open 24 hrs. Daily - 7 Days
Smorgasbord Daily - Noon Fri., Sat., Sun. Nights
"Good Food... Served Right"

- Cantonese Food
- Lunches & Dinners
- Breakfast
- "Home Delivery Service"

- Home Made Salads
- Delicious Crab Cakes
- Inside Dining Area

FAMILY DINING
6 a.m. - 10 p.m.
"Twin Falls' Largest and Finest Restaurant"

- American-Italian Cuisine
- Delicate Facilities
- Lounge
- Live Music

Cakes

MRS. ELSIE WHITNEY

Rt. 1, Twin Falls

- 3 cups seeded dates
- 3 cups seeded raisins
- 2 cups nuts
- 1 lb. candied fruit mix
- 1/4 cup molasses or honey
- 1/4 cup fruit juice
- 1 cup butter
- 1 1/4 cup brown sugar
- 4 eggs
- 2 cups flour
- 1/2 teaspoon salt
- 1/2 teaspoon soda
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon mace

Quarter dates. Rinse raisins and drain thoroughly. Chop nuts. In a large mixing bowl, combine all fruits and nuts with molasses and juice. Cream butter and sugar together thoroughly. Add eggs one at a time, beating thoroughly after each. Pour over fruit mixture.

Sift flour, salt, soda and spices together. Add gradually to fruit mixture, mixing thoroughly. Pour into two 3-by-5-by-9 inch loaf pans which have been lined with greased brown paper and greased waxed paper. Bake at 275 degrees for about two and one-half hours with a shallow pan of water in the bottom of the oven. Remove from pans to cool, but leave paper on cake until used.

MRS. BAILEY BATES

277 Harrison St., Twin Falls

- 2 cups sugar
- 1 cup shortening
- 4 eggs
- 1 cup warm unseasoned mashed potatoes
- 1 cup buttermilk
- 1 teaspoon soda
- 1/2 teaspoon salt
- 2 cups flour
- 4 tablespoons cocoa
- 1 teaspoon vanilla
- 1 cup chopped pecans

Cream the sugar and shortening. Add eggs one at a time, and beat well after each addition. Add potatoes. Put in sifted dry ingredients - alternately with - buttermilk. Add vanilla and nuts.

Bake in two or three layers at 350 degrees until an inserted toothpick comes out clean.

Caramel icing is good with this cake. The cake freezes well.

BETTY COOMBS

348 Third Ave. W. Twin Falls

- 1 cup Coke
- 2 1/4 cups flour
- 1 1/4 cups sugar
- 1/2 cup buttermilk
- 1 1/2 cups marshmallows
- 2 eggs
- 3 teaspoons cocoa
- 1 teaspoon soda
- 1 teaspoon vanilla

Combine all ingredients except marshmallows and Coke. Add Coke, mix well. Fold in marshmallows. Bake for 40 to 45 minutes at 350 degrees.

ICING

- 1/2 cup butter
- 3 teaspoons cocoa
- 1/2 cup Coke
- 4 cups powdered sugar

Beat until smooth. Stir in one cup chopped pecans.

AMERICAN HOMEMAKERS PREFER

FRIGIDAIRE RANGES

— AND SO DO MAGIC VALLEY HOMEMAKERS

AND WHY SHOULDN'T THEY?



COMPARE FRIGIDAIRE WITH THE OTHERS AND YOU'LL SOON SEE WHY!!

- Frigidaire's Quality Can't Be Matched
- Frigidaire's 5 year warranty on all surface units, switches, and oven elements.
- Frigidaire is easier to clean
- Frigidaire is easier to operate.

• FRIGIDAIRE OFFERS A MODEL FOR EVERYONE!

- 40" one oven models
- 30" conventional models
- 30" with electric clean oven
- 30" with touch & cook
- 40" two oven models
- 30" with continuous clean oven
- 30" with ceramic top
- 30" twin 30 models
- Wide selection of built-ins, surface units, ovens and compact 30's (not shown)
- Choice of 5 colors, including poppy red.
- See Them All in our Large Show Room!

"If we can't service it — We won't sell it!"

Our personalized service to every customer in Magic Valley has made us the largest volume Frigidaire dealer this side of Portland Oregon. Our carload buying saves you money. We need used appliances and give a liberal trade-in allowance for your present range.

ASK ABOUT OUR 2 YEAR WARRANTY!!

